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MARKET CLASSES AND GRADES OF PORK CARCASSES AND FRESH PORK CUTS

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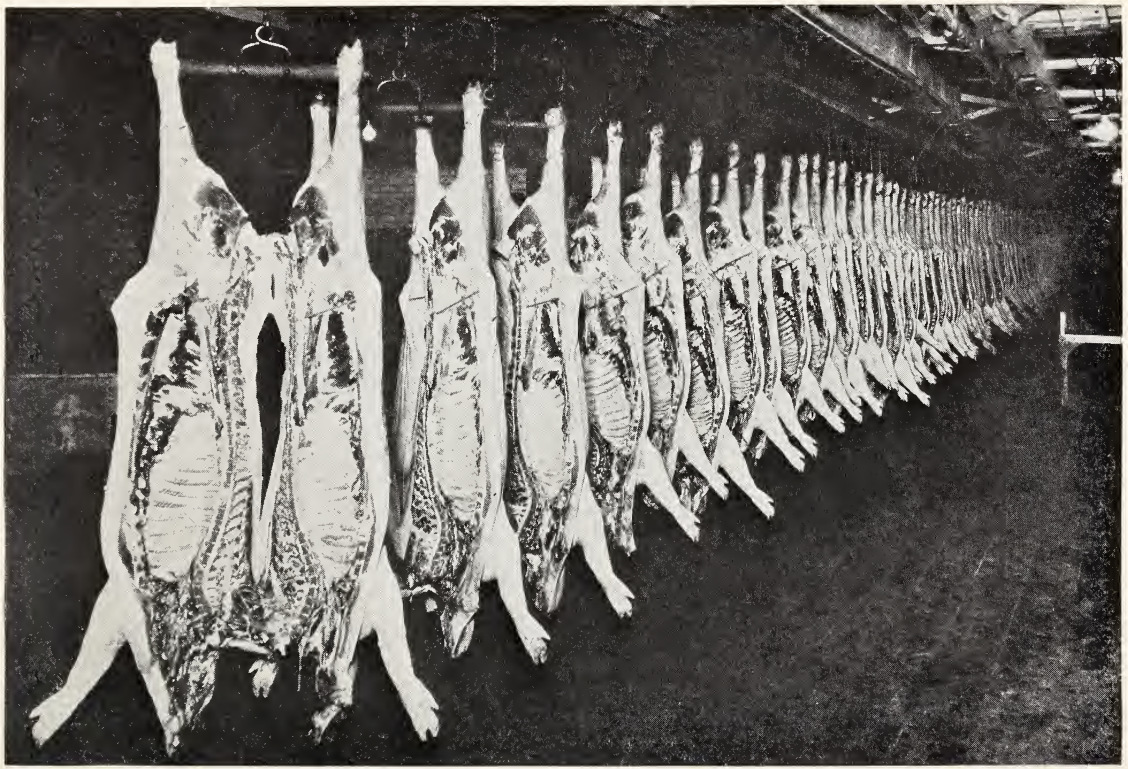

PORK CARCASSES IN COOLER.

CIRCULAR No. 288 OCTOBER 1933
UNITED STATES DEPARTMENT OF AGRICULTURE
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By W. C. Davis and B. F. McCarthy, *senior marketing specialists*, and J. A. Burgess, *principal associate marketing specialist, Division of Livestock, Meats, and Wool, Bureau of Agricultural Economics*

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STANDARDIZATION OF MEATS

Standardization of meats on the basis of quality tends to reduce risk, prevent disputes, eliminate waste, and facilitate the marketing process. There are several kinds or classes of meats and within each class there is a wide range of quality and usually a correspondingly wide range of market values. Some system of dividing the normal quality range of a given class or kind into smaller unit groups of similar quality is essential to economical distribution and to satisfactory purchase and sale.

Considerable progress has been made by the Bureau of Agricultural Economics in formulating standards for classes and grades of all meats. Official standards for grades of beef, veal, calf meat, lamb, and mutton have been established. As a consequence, there has been a marked advancement toward uniformity in grading over the country as a whole, but maximum benefits will not accrue until all branches of the industry use uniform grade standards.

The most efficient production of livestock requires, among other things, a knowledge of grades and of consumers' preferences for quality as identified by these grades. Once uniform grade standards for meats have come into general use there will be better understanding of consumer demand and more efficient efforts will be directed toward supplying that demand (pl. 1).

DEFINITIONS OF CLASS AND GRADE

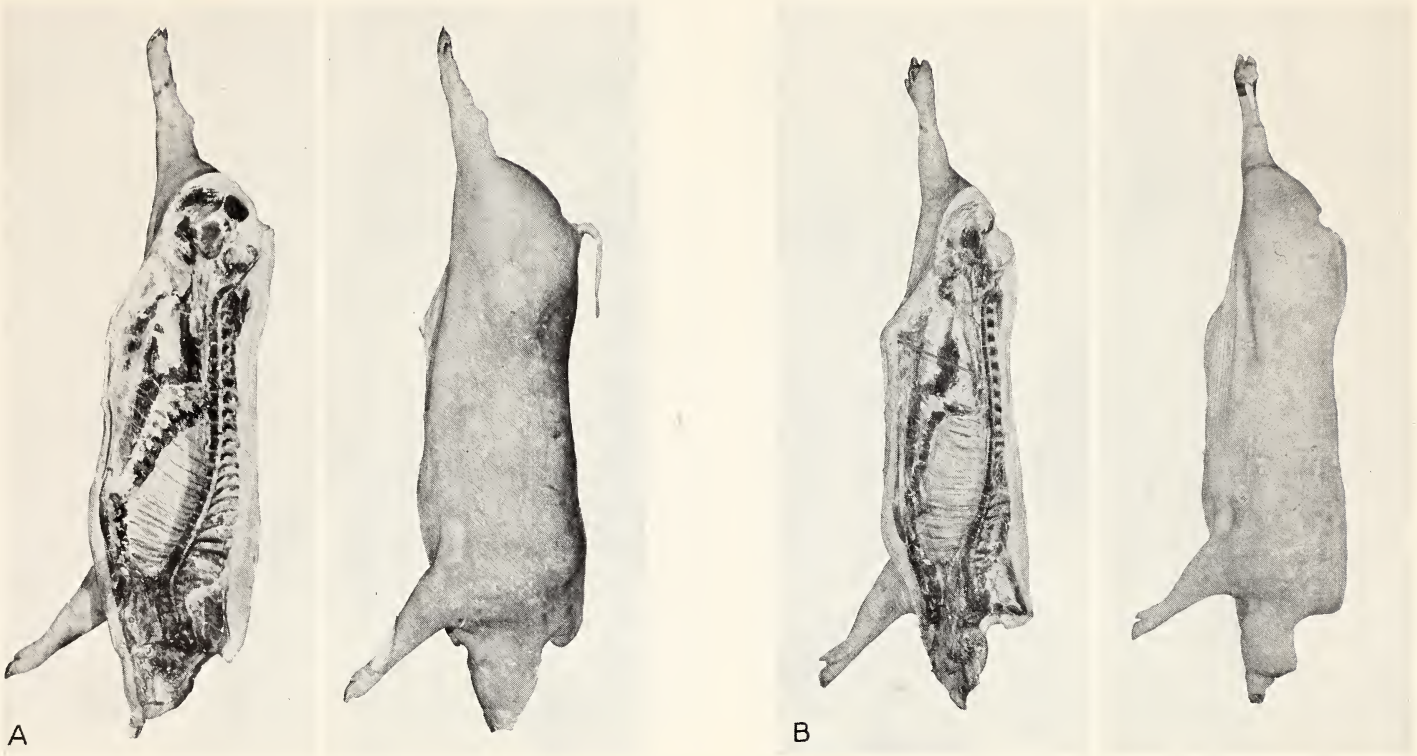
Pork carcasses and cuts are grouped according to classes, subclasses, and grades. The term "class" as herein used refers to the sex condition of the live animal at time of slaughter. The classes of live hogs, and therefore of pork carcasses and to some extent of pork cuts, are Barrows, Gilts, Sows, Stags, and Boars. The subclasses are based on weights and use-selections or the commercial uses for which the carcasses are best adapted, as Roasting, Shipping, Meat-type (bacon), Fat-type (butcher), etc. The grade is the final commercial grouping.

The term "grade" refers to definite groups that are based on degrees of three factors—conformation, finish, and quality. The full range of quality on most markets, considered as a whole, runs from the lowest quality of meat suitable for food to the highest quality it is possible to produce. Although this range is in reality composed of a large number of gradations, for practical use each grade includes a range of factors wide enough to offer no unnecessary complications and narrow enough to be adaptable to trading conditions as they are generally found. The range of variations within a given grade has the same extent as that found in every other grade, but this does not mean that each quality group or grade necessarily includes the same percentage of total supply from either a numerical or a quantitative standpoint.

In determining the position of any particular carcass or cut in the grade scale and its placement in any particular grade, the three factors—conformation, finish, and quality—are considered, as well as subfactors that either are parts of the main factors or are observed in order to better appraise the main factors, and finally the whole. These factors and subfactors are the characteristics that affect the meat and that indicate its suitability from dietary, commercial, and economic standpoints. Pork carcasses or cuts that may be classified as "soft" or "oily" are not considered in this circular.

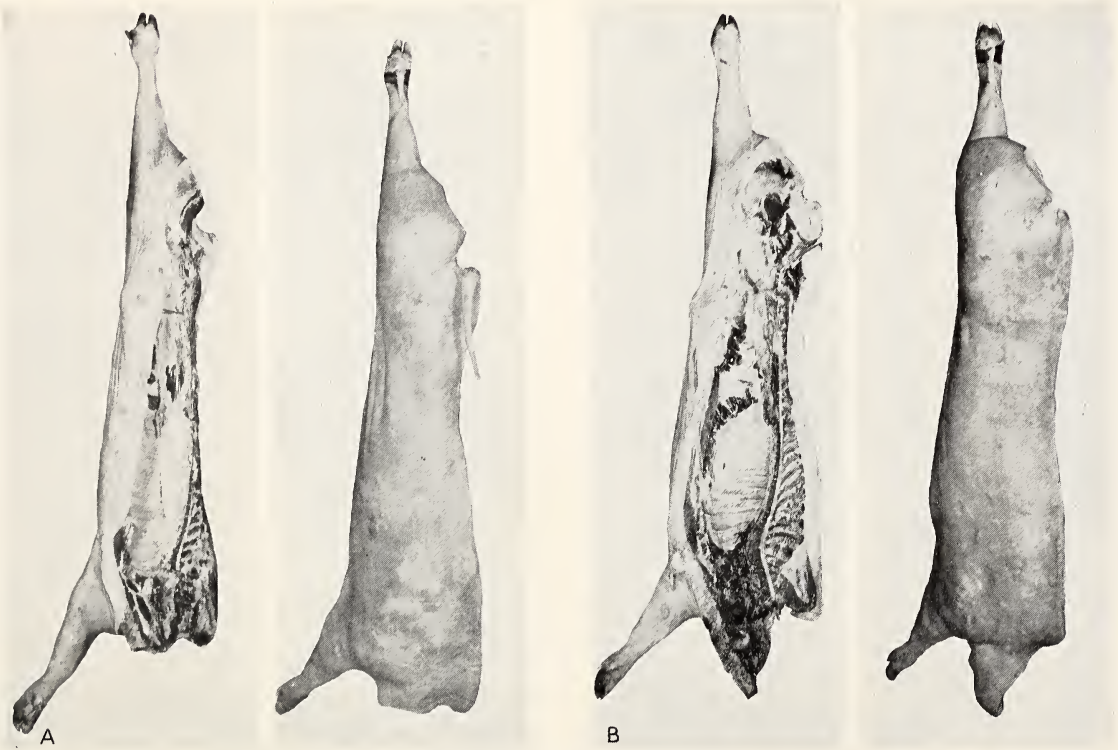
PORK CARCASSES—TYPES AND USES

The terms that designate and describe pork carcasses according to their suitability and desirability for special use are Fat-type (butcher), Meat-type (bacon), Sow (packing), Shipper, Roasting, and Stag-pork carcasses (pls. 2, 3, and 4.) Most Fat-type, Meat-type, and Sow (packing) pork carcasses are divided into cuts and trimmings before being sold to retailers. The cuts are offered and distributed either as fresh or as cured pork. Cured pork includes all stages and kinds of cure to which pork is subjected. The term "Fat type" refers to the type of hog formerly known in some sections of the country as butcher hog and to a lesser extent as lard hog. The term "Meat type" refers to the type formerly known as bacon type. These distinctions have no reference to the breed characteristics of the so-called lard or bacon breeds. Division is based upon the inherent capacity of any breed or type to produce a high proportion of lean to fat or the reverse. Fat-type carcasses are those from the lightweight to heavyweight chuffy hogs that were in best demand during the period when there was a substantial foreign demand for lard. Another factor of importance was the develop-



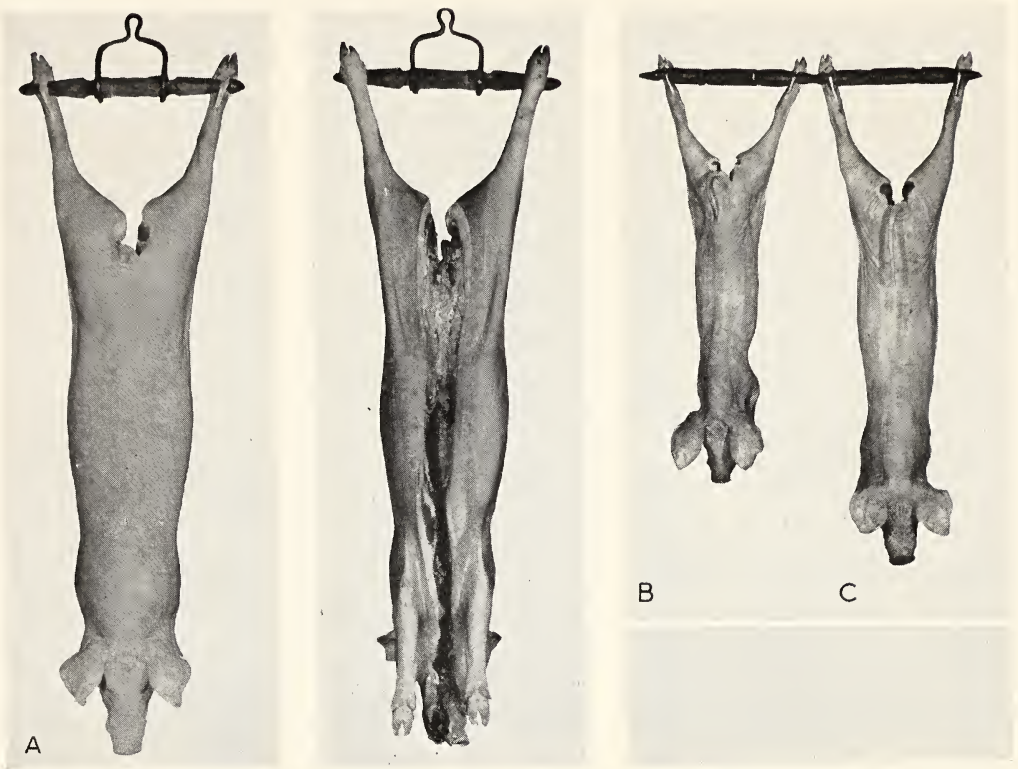
CLASSES OF PORK CARCASSES.

A, Fat-type pork. B, Meat-type pork.



CLASSES OF PORK CARCASSES.

A, Sow. B, Boar.



SHIPPER- AND ROASTING-PORK CARCASSES.

A, Shipper pork. B, Roasting pork (lightweight); C, roasting pork (heavyweight).

ment of vegetable oils as substitutes for lard. Fat-type (butcher) carcasses usually weigh between 120 and 250 pounds, although some vary from these weight limits. Cuts from carcasses of this type as a rule carry a high proportion of fat to lean meat, usually much greater than that desired by consumers generally. Consequently the several major cuts are subject to much trimming before they will meet the demands of the trade. Before the advent in the markets of vegetable-oil products as substitutes for lard pork fat filled an economic need in the industry, consequently a high degree of fatness on hogs was desirable, and market values were determined accordingly.

Fat-type (butcher) carcasses are proportionately short, thick, and blocky. They are sometimes referred to as "chuffy." Hams from carcasses of this type carry considerable excess fat and for that reason are used principally as skinned hams. The bellies also show a high proportion of fat to lean and are therefore not as desirable for bacon as those from Meat-type carcasses.

Meat-type carcasses are from hogs that have a comparatively small ratio of fat to lean; they produce well-muscled hams, bellies, and other cuts that appeal strongly to a growing demand for lean meat with a minimum of fat trimming. Carcasses of this type have longer middles than do those of the Fat-type. They are relatively long and only moderately thick, and have less internal, external, and intermuscular fats. The range of carcass weights is mostly from 120 to 200 pounds.

Sow (packing) pork carcasses include those from so-called "smooth" and "rough" sows. In the early days of the meat-packing industry hogs that produced this class of carcasses were known as "packing sows" and their carcasses as "packing carcasses." They were so designated because most of the major cuts were, formerly, almost exclusively packed and cured as barreled pork. The practice of packing pork in barrels is no longer carried on to its former extent and the designation "packing carcasses" has lost its significance. Carcasses of this class are all from heavyweight hogs; weights range mostly from 200 to 300 pounds. The bulk is from sows that have raised several litters of pigs and have therefore attained too much age and weight to meet the requirements for either Fat-type or Meat-type pork carcasses. Carcasses of this class as a rule are very fat and show coarseness in the lean meat, therefore the bellies and backs are best suited to the dry-salt-cure method of preparation for sale. Many of the shoulders are cured in dry salt and the hams are used extensively for cooking in wholesale establishments and for skinned and smoked hams.

Shipper-pork carcasses are from lightweight barrows and gilts and are distributed generally from slaughter plants to large retail operators. There is also a seasonal demand from small retail meat dealers for this kind of carcass. Shipper-pork carcasses are from hogs between the ages of 4 and 6 months and weigh between 80 and 110 pounds with head attached. Although they are of the Meat-type and Fat-type pork groups they have not attained sufficient age and weight to meet the requirements of these types. Cuts from shipper-pork carcasses are especially adaptable to small family trade.

Roasting-pork carcasses are the carcasses from very young pigs. Weights range mostly from 10 to 30 pounds. These carcasses are in demand by hotels, clubs, restaurants, steamships, and by some family trade for special occasions. Roasting-pork carcasses are dressed and sold with head on and are usually prepared for the table without being divided into their several parts.

Stag-pork carcasses are those from male hogs that were not castrated until after certain physical characteristics peculiar to adult males had developed. Features that distinguish stag-pork carcasses are general roughness or coarseness throughout; thick, hard skin; and coarse, dark flesh.

METHODS OF DRESSING PORK CARCASSES

In general, there are two distinct styles of dressing pork carcasses. These are known as "packer style" and "shipper style."

The packer style is the one most generally used. It is applied to carcasses of all classes that are converted into their primal parts at packing plants. Packer-style carcasses are opened from neck to crotch and the backbone is split full length through its center. Heads are removed and leaf fat is lifted. The animal heat still present facilitates the removal of the leaf fat and this removal facilitates the later chilling of the carcass.

The shipper style of dressing differs from the packer style in that the shipper-style carcass is split only from the tip of the breastbone to the crotch; the backbone is left intact. The head is left attached and is sold with the carcass. The custom of lifting and removing the leaf fat from shipper carcasses while on the killing floor is not uniformly followed; its use varies according to demands of the trade. Purchasers of shipper carcasses specify "leaf in" or "leaf out" as market conditions seem to justify.

CLASSIFYING AND GRADING PORK CARCASSES

In general, pork carcasses are classified according to the uses to be made of the cuts, since one kind of carcass is best suited for sale as fresh pork, another for curing in dry salt, and another for processing to meet the demands for smoked meats. On this basis most carcasses may be grouped under three general heads according to use—Fat (butcher), Meat (bacon), and Sow (packing) pork carcasses. In addition, there is one group termed "Shipper-pork carcass" and another termed "Roasting-pork carcass", but carcasses in these two groups are not divided into their primal parts at slaughter centers; they enter trade channels as whole carcasses.

Two other classes of pork carcasses are Stag carcasses and Boar carcasses. Cuts from these two classes do not usually enter into commerce as pork cuts. Because of sexual characteristics their meat is undesirable for use as fresh or cured pork. Stag-pork carcasses are used largely in the manufacture of meat products and Boar carcasses are so used only when the sexual odor is absent; otherwise they are used in the manufacture of inedible products.

A majority of hogs reach market maturity and are slaughtered at a comparatively early age, generally between 6 and 12 months. Consequently, in the bulk of the supply, sex characteristics have not

developed to the point at which there is any noticeable difference in quality between carcasses of males and females. Because of the marked uniformity, grade for grade, in carcasses of Barrows (males castrated young) and Gilts (young females) no distinction as to sex is made in selecting carcasses for grade. The yields of the various major wholesale cuts are also practically the same, hence sex is not important. After a period of pregnancy and subsequent farrowing, the structure of the animal changes to some extent and certain portions of the carcass are unfavorably affected; in such instances the influence of sex affects the grade. The same is true of Boars and Stags. It is therefore obvious that carcasses and cuts from Sows, Boars, and Stags are not included in the general group. No distinction as to quality or grade is made between carcasses of Barrows and Gilts.

WEIGHT SELECTIONS OF CARCASSES

Carcasses are selected at packing plants according to weight and adaptability to particular uses. For instance, carcasses of the Fat-type (butcher) group, weighing from 140 to 160 pounds, produce regular pork loins weighing from 8 to 10 pounds; carcasses weighing 160 to 180 pounds produce loins weighing from 10 to 12 pounds; and those weighing from 180 to 200 pounds produce loins weighing from 12 to 14 pounds. Carcasses of same weights would produce picnic-style shoulders weighing from 4 to 6 pounds, 6 to 8 pounds, and 8 to 10 pounds respectively. They would also produce fresh, regular, short-cut hams weighing from 10 to 12 pounds, 12 to 14 pounds, and 14 to 16 pounds respectively. Inasmuch as the yields of all cuts have a rather definite and fixed percentage relation to the carcass, it is obvious that the selection of carcasses on the basis of uniform weights has a certain economic value.

Pork cuts are sold largely on basis of average weights, although where specifications are used, cuts from old sows, boars, stags, and oily and soft hogs are excluded and this exclusion is generally practiced in the trade where No. 1 grade of pork is desired. Demands for a certain range of weights therefore influence the market value. Weight and grade of the cut are two important price factors. To meet this condition it is essential that carcasses which produce cuts of a certain weight or within a certain range of weights be grouped and handled together. The same principles apply in the selection of Meat-type (bacon) and Sow carcasses. Meat-type (bacon) carcasses show slightly greater yields of sides or middles in proportion to yields of hams and shoulders than do either of the other classes.

The weight selections for Meat-type (bacon) pork carcasses are practically the same as for Fat-type pork carcasses. Sow-pork carcasses are classed as lightweight, mediumweight, and heavyweight.

Lightweight Sow-pork carcasses are from sows weighing less than 275 pounds alive. The maximum weight limit of the lightweight carcass group is, therefore, around 210 pounds. Only a small percentage of sow carcasses is in this subclass. Medium-weight Sow-pork carcasses are from sows weighing between 275 and 375 pounds. Carcass weights in this group range from 210 to 295 pounds. Heavyweight carcasses are from sows weighing over 375 pounds. The

minimum carcass weight in this subclass is, therefore, around 295 pounds. The maximum carcass weight in the heavyweight group seldom exceeds 350 pounds. Most sow carcasses are in the medium weight group and the carcasses generally weigh between 210 and 295 pounds. Weight selections of the several groups and the grades generally recognized are shown in the dressed-pork-carcass schedule which follows.

DRESSED-PORK-CARCASS SCHEDULE

Class	Use selection	Weight range	Grade
	Roasting-pork carcasses	10 to 30 pounds	No. 1. No. 2. No. 3. Cull.
	Shipper-pork carcasses	80 to 110 pounds	No. 1. No. 2. No. 3. Cull.
Barrows and gilts	Meat-type (bacon) pork carcasses	130 to 240 pounds	No. 1. No. 2. No. 3. Cull.
	Fat-type (butcher) pork carcasses	130 to 240 pounds	No. 1. No. 2. No. 3. Cull.
Sows	Sow (packing) pork carcasses	200 to 320 pounds	No. 1. No. 2. No. 3. Cull.
Stags	Processing or manufacture	200 to 400 pounds	No. 1. No. 2. No. 3.
Boars	Manufacture (inedible)	All weights	Ungraded.

DRESSING PERCENTAGES OF HOGS

Largely because of the proportionately smaller barrel and chest cavity in the carcass, also because the skin is left on the carcass, the dressing percentage or yield of meat is considerably higher in hogs than in any class of meat animals, and percentages do not vary with grade quite so much as is true in carcasses of other kinds of meat. The head is considered a part of the carcass and this increases the yield proportionately.

The approximate range of dressing percentages for hogs of all classes and weights, including the head, is from 72 to 80 percent. Smooth, heavy hogs have the highest yield and not infrequently show a dressed yield of 79 to 80 percent. The average yield of good Fat-type (butcher) hogs is about 78 percent. The most desirable Meat-type (bacon) hogs show a dressed yield of 74 to 76 percent. The dressed yields of sows differ considerably and in pregnant sows vary in proportion as period of pregnancy has advanced. The usual dressing percentages are from 72 to 77 percent.

Dressing percentages in general vary to some extent with the season. Hogs marketed in winter and spring months usually show the highest dressed yields. The lowest yields are usually from hogs marketed during summer and fall months with the minimum yield

late in the fall, usually reaching the lowest point in October or November. These seasonal variations in dressed yields are attributed to climatic conditions, differences in temperatures and, chiefly, to greater quantities of grain consumed during the cooler months.

BASIS FOR GRADING PORK CARCASSES AND CUTS

Classifying pork carcasses differs somewhat from the classifying of other kinds of meat. One type of carcass is best suited for distribution as fresh cuts, while the major cuts from another type are best suited for curing and distribution as smoked meats. Still another type furnishes cuts that are best suited for dry-salt curing. Most beef, veal, calf, lamb, and mutton enter trade channels without any processing or cure; the meat is offered for sale to consumers in the same condition as when first dressed. Most pork, on the contrary does not leave the packing plant in carcass form, nor in the form of quarters, most carcasses being divided into their primal parts and into edible portions at the place of slaughter. Some of these cuts, approximately 15 percent of a carcass, are sold to consumers as fresh pork. The remaining 85 percent is cured by various methods, is rendered into lard, or is manufactured into meat products. Because of these different usages, peculiar to pork carcasses and reflected in consumer preferences and trade demands, the need of selecting carcasses for special utility has gradually developed.

Despite the different uses to which pork carcasses and cuts may be put, they are graded on the three fundamental characteristics that apply to grading of all kinds of meat—conformation, finish, and quality of the carcass or cut.

Because of discriminating trade preferences, the weight of a carcass not infrequently determines the use to which it is placed at packing plants. It may have smoothness, finish, and all desirable inherent factors that characterize No. 1 grade smoked hams, bacon, and shoulders, yet if it is heavier than is desired, instead of being classed in the Meat-type or Fat-type pork group it is placed in the packing-pork-carcass group. Weight is therefore an important factor in marketing, although it is not a grade factor.

DEFINITION OF TERMS

One of the first steps toward standardization is to so define the several factors involved that there is no misunderstanding of their meaning. The terms "conformation, finish, and quality", as herein used, are defined as follows:

CONFORMATION

The term "conformation" refers to the general build, form, shape, and contour or outline of the carcass, side, or cut. Conformation is determined by the skeleton, the depth or thickness of lean meat and the thickness and distribution of external fat. It involves plumpness and blockiness or stockiness on the one hand and ranginess, lankiness, and angularity on the other. These terms refer to the extreme limitations of conformation, between which are placed all the modifications and degrees of conformation that apply to the various grades.

Because of economic conditions in the pork industry, resulting largely from a pronounced trend of consumer demand toward leaner pork cuts, together with the development of competition between lard and vegetable-oil products, a new type of hog differing materially from the Fat type (butcher) has been developed. This newer type consists of what are known as Meat-type hogs, and seems to meet the economic needs of the industry satisfactorily. With its development some of the heretofore desirable features of conformation involving thickness, fullness, plumpness, and stockiness have undergone material changes.

Two distinct types of hogs are involved, consequently there are marked differences in conformation of the two types and in the relation of conformation in each instance to finish. Quality of flesh (lean meat) of comparable grades from the two types does not show any appreciable difference and except from a quantitative standpoint should not be considered. Briefly, the Meat type (bacon) produces a higher yield of desirable major cuts, that require less trimming, than does the Fat type (butcher). It follows that conformation of pork carcasses is affected to some extent by the type of hog. The most desirable conformation in pork carcasses, from both an economical and general desirability standpoint, is represented by well-finished Meat-type carcasses which involve smoothness, moderate fullness, thickness, compactness, and adequate, uniform fat distribution, thickness of back fat averaging about 1½ inches with variations above and below, depending upon the size and weight of the carcass.

FINISH

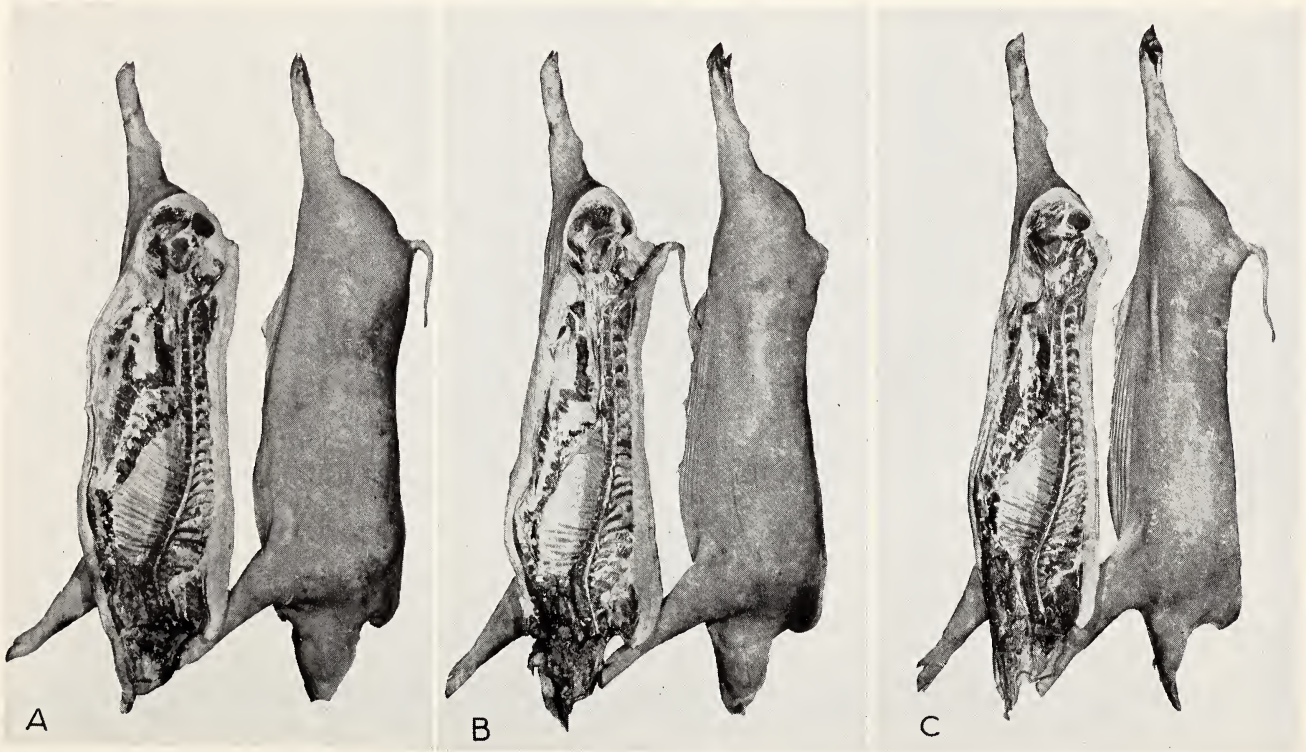
Finish in pork refers to the thickness, color, character, and distribution of fat. The internal indications of high finish are generous quantities of firm white fat in the crotch, around the kidneys, over the ribs, and along the breastbones. A high degree of finish adds much to the attractiveness of the carcass or cut, but its chief significance lies in the fact that there is evidence that up to a certain point intermuscular and intercellular fat is associated with palatability. Furthermore, finish without wastiness serves as an excellent index of the degree of quality in the meat. Thick or wrinkled skin, a lack of fat in the crotch, poorly covered kidneys and ribs, and general scarcity of fat along the breastbones are indications of poor finish.

QUALITY

Quality is a characteristic of the lean flesh and of the fat included therein. It pertains primarily to the thickness, firmness, and strength of both the muscle fiber and the connective tissue. It also involves the quantity, consistency, and character of juices or extractives that surround and permeate the muscle fiber and connective tissue. Color is not actually a factor of quality, but is an excellent indication of the quality of a given piece of meat. Color in meat is of special commercial importance and influences the market value.

Best quality in pork implies full, well-developed, firm, muscular tissue or flesh, with a minimum of strength in fiber and connective tissue.[1] Such carcasses or cuts usually have a thin, smooth skin,

[1] Definite relationships between minimum strength in fiber and connective tissue and visual characteristics of pork carcasses and cuts have not been established under experimental conditions.



GRADES OF FAT-TYPE PORK CARCASSES.

A, No. 1. B, No. 2. C, No. 3.

and are free from wrinkles. The most desirable color in fresh pork from standpoint of marketable value is grayish pink. The flesh is relatively firm and fine grained, and is free from excessive moisture. The cuts, when chilled, hold their natural shape. The difference in color between pork carcasses and cuts of different grades, although considerable, is not so great as, for instance, in beef, veal, and lamb of different grades.

Because of marked uniformity in the age at which most hogs are slaughtered there are ordinarily only moderate differences in color of the flesh, except in carcasses of old sows, boars, and stags. Firmness of flesh is always an indication of high quality; softness and flabbiness are indications of poor quality. High quality in pork carcasses is also indicated by firm, thin, smooth skin, free from wrinkles; low quality is indicated by harsh, rough, coarse and wrinkled skin.

GRADES OF PORK CARCASSES

Most pork produced in the United States is more uniform in quality than is any other class of meat, therefore there is need for fewer grades. Instead of being divided into six or seven grades as beef, lamb, and mutton are divided, pork carcasses are divided into not more than four grades, which are sufficient for all commercial purposes. In fact, three grades cover all major pork cuts except a small percentage of regular hams and bellies from Cull grade carcasses, which cuts, although possessing unusually low quality characteristics, have been found satisfactory for certain classes of trade. A fourth grade referred to as "Cull" is provided for these hams and bellies. The terms used to designate the grades of pork carcasses are No. 1, No. 2, No. 3, and Cull. Except boar carcasses, each class of pork carcasses has the same number of grades.

GRADES OF FAT-TYPE (BUTCHER) PORK CARCASSES

The grades of Fat-type (butcher) pork carcasses (pl. 5) are No. 1, No. 2, No. 3, and Cull.

NO. 1 GRADE FAT-TYPE (BUTCHER) PORK CARCASS

A No. 1 grade Fat-type pork carcass has excellent conformation, finish, and quality. The back is very broad, thick, and plump; hams and shoulders are very thick, short, and blocky; sides are relatively short and thick; legs are short, thick, and well fleshed; and jowls are thick and full. The skin is thin, very smooth, and free from wrinkles. The flesh is firm, well marbled, of fine texture, and has a light grayish-pink color. Internal fats are plentiful in the crotch, around the kidneys, and along the breast; all fats are white, firm, and of excellent quality.

NO. 2 GRADE FAT-TYPE (BUTCHER) PORK CARCASS

A No. 2 grade Fat-type pork carcass has fair conformation, finish, and quality. The back is moderately broad, thick, and plump; hams and shoulders are thick, short, and blocky; sides are short and moderately thick; legs are short, moderately thick, and evenly fleshed; and jowls are thick and deeply fleshed. The skin is thin

and smooth over the back, hams, and shoulders, but usually slightly wrinkled on breasts and flanks. The flesh is firm, slightly marbled, of moderately fine texture, and has a light grayish-pink color. Internal fats are in moderate supply in the crotch, around the kidneys, and on the breast; all fats are white, firm, and of good quality.

NO. 3 GRADE FAT-TYPE (BUTCHER) PORK CARCASS

A No. 3 grade Fat-type pork carcass has poor conformation, finish, and quality. It is relatively long in proportion to its breadth or thickness. The back is only fairly well fleshed; hams and shoulders are thin, long, and tapering; sides are short and relatively thin; legs are long and thin; and jowls are only moderately thick. Carcasses of this grade in general lack firmness to a marked degree. The skin is soft, and bellies in particular are soft and flabby. There are some wrinkles on all primal parts. The flesh is light grayish, possesses no marbling, and usually lacks the pinkish tinge of better-grade carcasses. Interior fats are very scarce and generally limited to very small quantities around the kidneys; back fat and fat covering on all parts are generally thin and unevenly distributed.

CULL GRADE FAT-TYPE (BUTCHER) PORK CARCASS

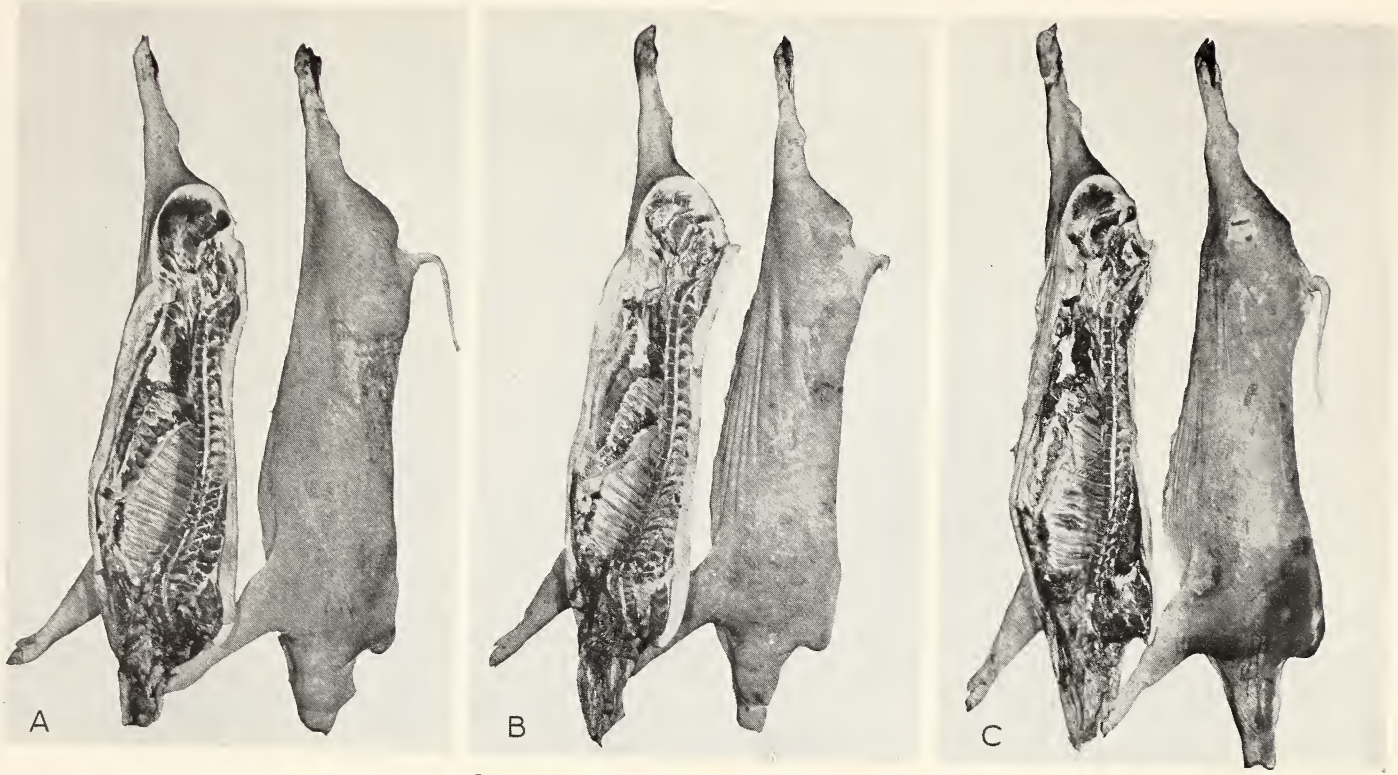
A Cull grade Fat-type pork carcass represents the rejects of the class. Carcasses of this grade are so poorly fleshed as to be almost entirely undesirable for sale as fresh or cured meat. Some cuts, such as hams and bellies, are sometimes offered for retail trade. In general, carcasses of this grade are very soft, flabby, and moist. They are usually boned and the meat is used in manufactured meat products.

GRADES OF MEAT-TYPE (BACON) PORK CARCASSES

In general, Meat-type (bacon) pork carcasses differ from Fat-type pork carcasses in conformation and finish. Meat-type pork carcasses are from long-bodied hogs that possess a high percentage of side or middle in relation to the carcass and to other cuts. Meat-type pork carcasses have a higher percentage of lean to fat than do other classes of pork carcasses. Both external fat and internal fat on Meat-type pork carcasses are proportionately less than on other classes, particularly the Fat-type pork carcasses. Meat-type pork carcasses are therefore particularly desirable for bacon, hams, and shoulders for domestic trade and for Wiltshires and Cumberlands for the English trade. In general, the primal parts of Meat-type pork carcasses are marketed as fresh pork, dry-cured, or sweet-pickle-cured pork. Carcass weights range mostly from 130 to 240 pounds. The grades (pl. 6) are No. 1, No. 2, No. 3, and Cull.

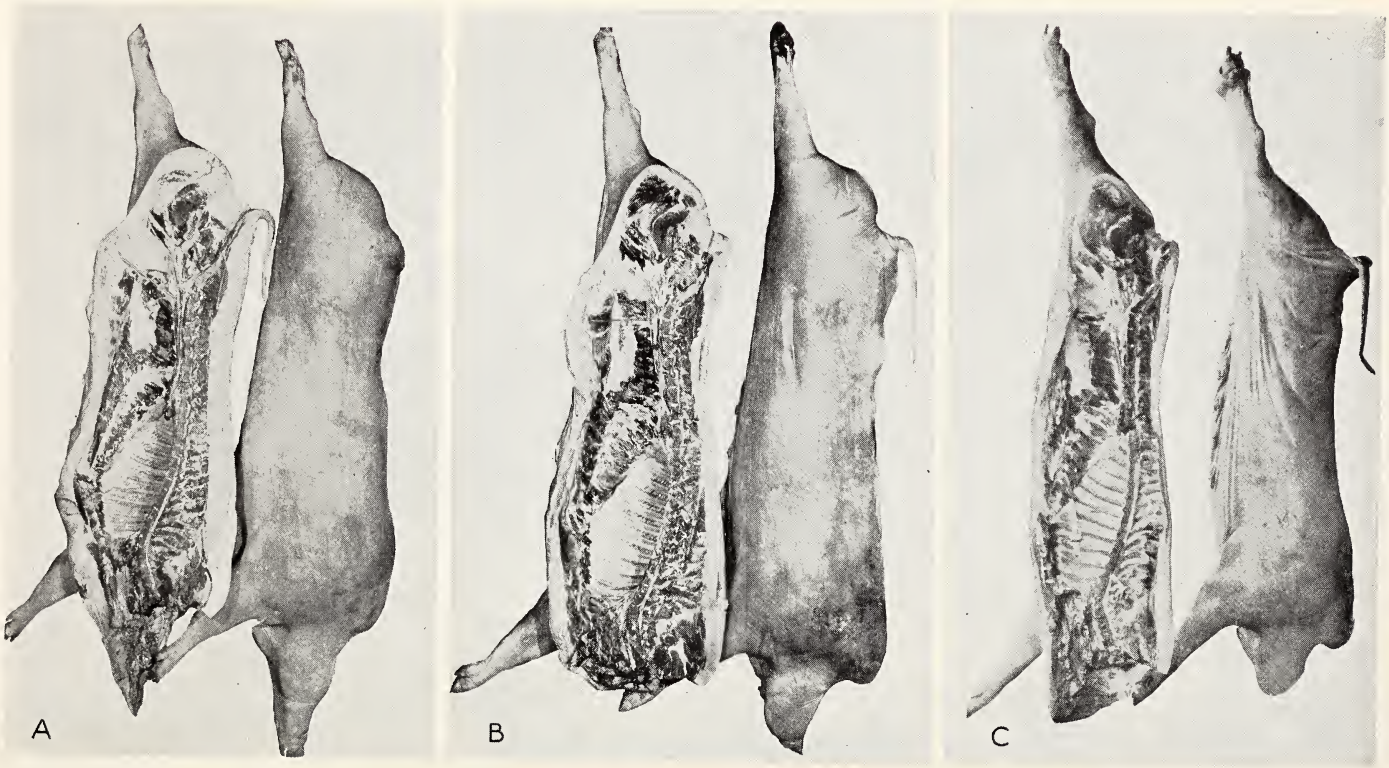
NO. 1 GRADE MEAT-TYPE (BACON) PORK CARCASS

A No. 1 grade Meat-type (bacon) pork carcass, although lacking thickness and fullness of Fat-type, has excellent conformation, finish, and quality. The back is moderately broad and smooth; hams and shoulders are thick, moderately plump, and well proportioned; sides are relatively long and generally well proportioned; and legs are moderately plump in proportion to length. The skin is thin, very smooth, and free from wrinkles. The flesh is firm, well marbled, of



GRADES OF MEAT-TYPE PORK CARCASSES.

A, No. 1. B, No. 2. C, No. 3.



GRADES OF SOW (PACKING)-PORK CARCASSES.

A, No. 1. B, No. 2. C, No. 3.

fine texture, and has a light grayish-pink color. There are moderate quantities of internal fats in the crotch and around the kidneys. Back fat is approximately 1½ inches thick and very evenly distributed. The back-fat measurement of Wiltshire sides is observed closely, and only slight variations are permitted.

NO. 2 GRADE MEAT-TYPE (BACON) PORK CARCASS

A No. 2 grade Meat-type (bacon) pork carcass has fair conformation, finish, and quality. The back has good depth in proportion to breadth; hams and shoulders are well proportioned; sides are long and fairly well proportioned; and legs are fairly plump but taper slightly. The skin is thin and smooth over the back, hams, and shoulders but slightly wrinkled on the flanks and breasts. The flesh is firm, slightly marbled, has moderately fine texture, and is light grayish pink in color. There are small quantities of interior fats in the crotch and around the kidneys. Thickness of back fat shows some unevenness and usually varies from three fourths inch to 2 inches, with the average around 1 inch.

NO 3 GRADE MEAT-TYPE (BACON) PORK CARCASS

A No. 3 grade Meat-type (bacon) pork carcass has poor conformation, finish, and quality. It is relatively long in proportion to its thickness. The back is long and thin; hams and shoulders are long, thin, and tapering; sides are long in proportion to width; legs are thinly fleshed and are proportionately long. The skin is thin, soft, and wrinkled. The flesh is moderately soft, possesses no marbling, shows an uneven distribution of lean and fat, and has a light grayish-pink color. Except for small quantities of fat around the kidneys, interior fats are generally scarce, and thickness of back fat shows considerable unevenness, with the average usually between one half and three fourths inch.

CULL GRADE MEAT-TYPE (BACON) PORK CARCASS

A Cull grade Meat-type (bacon) pork carcass represents the rejects of the class. Carcasses of this grade are so poorly fleshed as to be undesirable for sale as fresh or cured-pork cuts. They are very thin, soft, flabby, and moist. Such carcasses are usually boned and the meat is used in manufactured-meat products.

GRADES OF SOW (PACKING) PORK CARCASSES

The grades of Sow (packing) pork carcasses (pl. 7) are No. 1, No. 2, No. 3, and Cull.

NO. 1 GRADE SOW-PORK CARCASS

A No. 1 grade Sow-pork carcass has excellent conformation, finish, and quality. The back is very broad, thick, and full; hams and shoulders are thick, relatively short, and plump; sides are short, and very thick; legs are thick, moderately short, and well fleshed; and jowls are very thick and heavy. The skin is moderately thick, somewhat coarse, but generally smooth. The lean flesh is moderately fine in texture, well marbled, firm, and is grayish pink, slightly tinged with red. Interior fats are plentiful in the crotch, around the kid-

neys, and over the inner walls; kidneys usually are deeply covered; exterior fats are very thick and the back fat is exceptionally heavy; all fats are white and firm. The proportion of fat to lean is very large.

NO. 2 GRADE SOW-PORK CARCASS

A No. 2 grade Sow-pork carcass has fair conformation, finish, and quality. Back is moderately broad and thick; hams and shoulders are moderately thick and full; sides are short and moderately thick; legs are fairly well proportioned, but slightly long in relation to their thickness; and jowls are thick and have a moderate depth of flesh. The skin is thick and generally slightly coarse and rough. The lean flesh is moderately fine in texture, slightly marbled and firm, and is grayish pink, tinged with red. There are moderate quantities of interior fats in the crotch and over the inner walls, and the kidneys are usually thinly but evenly covered; exterior fats are moderately thick, and back fat has good depth; all fats are white and firm, and proportion of fat to lean is moderate.

NO. 3 GRADE SOW-PORK CARCASS

A No. 3 grade Sow-pork carcass has poor conformation, finish, and quality. It is relatively long in proportion to its breadth or thickness. The back is only fairly well fleshed and lacks depth to a marked degree; hams and shoulders are somewhat long and thin, and are lacking in generous fat distributions; sides are long and thin; legs are long and thinly fleshed; and jowels are moderately thick and somewhat flabby. The skin is thick, rather harsh, coarse, and wrinkled. The wrinkling is pronounced on bellies and flanks. The lean flesh is coarse in texture, is somewhat dry, and has a reddish tinge. Internal fats are usually scarce in the crotch and over the interior walls, and the kidneys are only partly covered; all external fats are thin and lack firmness.

CULL GRADE SOW-PORK CARCASS

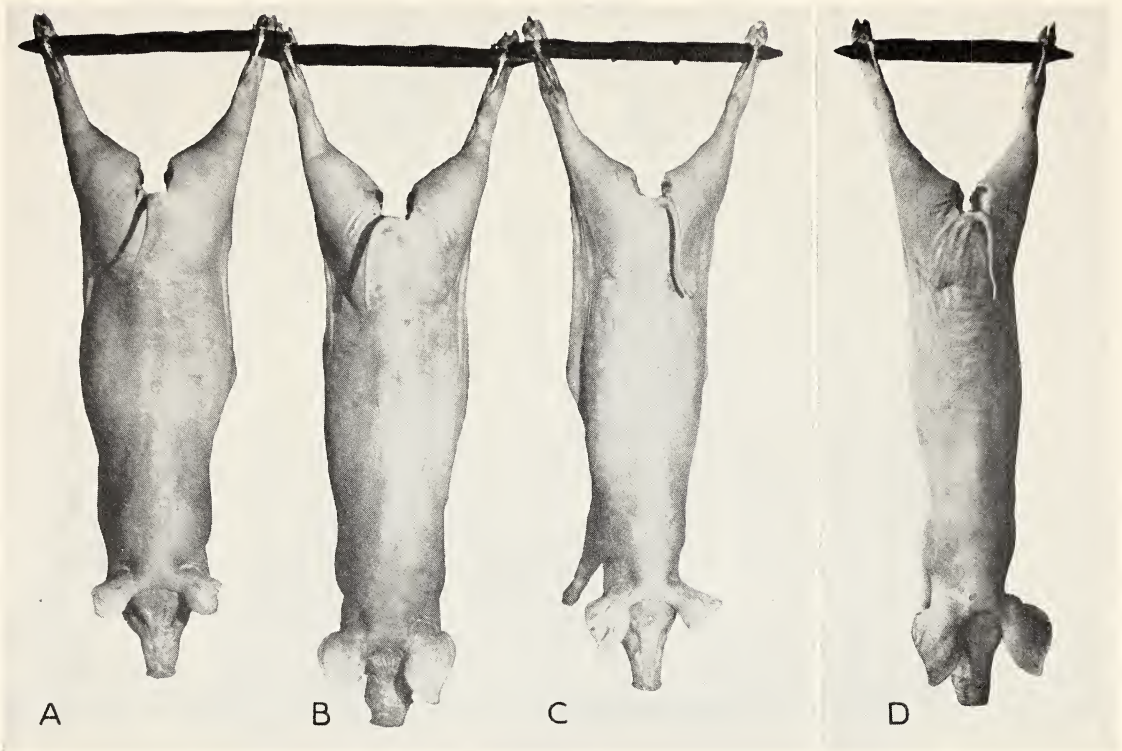
A Cull grade Sow-pork carcass represents the rejects of the class. Carcasses of this grade are so poorly finished as to be almost wholly undesirable for sale as fresh or cured pork. Some cuts, such as loins, hams, and bellies, are sometimes prepared for retail distribution as such. For the most part, such carcasses are boned and the meat is used for manufactured meat-food products.

GRADES OF SHIPPER-PORK CARCASSES

Shipper-pork carcasses are usually sold whole to large retailers, wholesalers operating sausage factories, small wholesale cutters, and, during the winter season, to some extent to small retailers. Most cuts from Shipper-pork carcasses are sold fresh and only occasionally are any processed and cured for sale as cured pork. Carcass weights range mostly from 80 to 110 pounds, and the grades (pls. 8 and 9) are No. 1, No. 2, No. 3, and Cull.

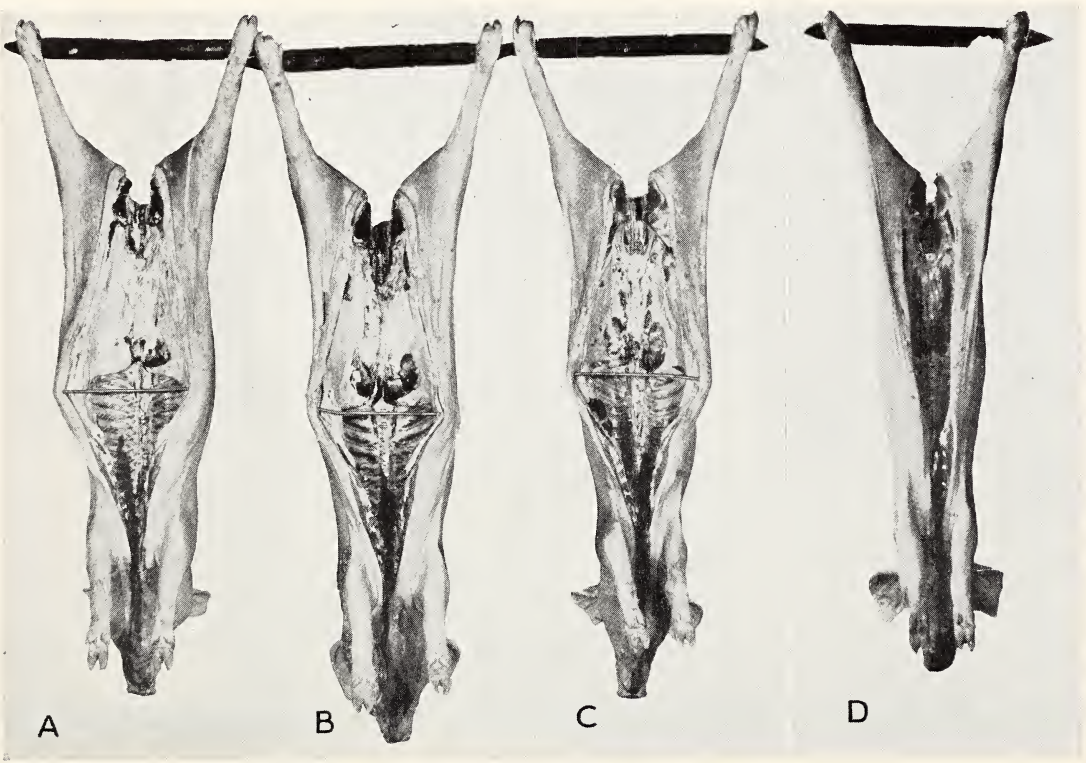
NO. 1 GRADE SHIPPER-PORK CARCASS

A No. 1 grade Shipper-pork carcass has excellent conformation, finish, and quality. It is relatively short and blocky and is very



GRADES OF SHIPPER-PORK CARCASSES. OUTSIDE VIEW.

A, No. 1; B, no. 2; C, no. 3. D, Cull.



GRADES OF SHIPPER-PORK CARCASSES, INSIDE VIEW.

A, No. 1; B, no. 2; C, no. 3. D, Cull.

well proportioned. The back is round and very plump; hams and shoulders are relatively thick and full; and legs are short and stocky. The skin is thin, very smooth, and free from wrinkles. The flesh is firm, well marbled, of fine texture, and has a light grayish-pink color. Interior fats are plentiful in the crotch and around the kidneys.

NO. 2 GRADE SHIPPER-PORK CARCASS

A No. 2 grade Shipper-pork carcass has fair conformation, finish, and quality. It is moderately short and blocky and is well proportioned. The back is moderately round but lacking slightly in plumpness; hams and shoulders are moderately thick and plump; and legs are relatively short and moderately stocky. The skin is thin and generally smooth over the back, shoulders, and hams, but may show some wrinkles along the sides and flanks. The flesh is generally firm, slightly marbled, of moderately fine texture, and has a light grayish-pink color. Moderate quantities of interior fats are in the crotch, around the kidneys, and along the breast, but kidneys usually are only partly covered.

NO. 3 GRADE SHIPPER-PORK CARCASS

A No. 3 grade Shipper-pork carcass has poor conformation, finish, and quality. It is relatively long in proportion to its thickness. The back is thin and lacks plumpness; hams and shoulders are thin; and legs are moderately long, thin, and sharply tapering. The skin is soft and fairly smooth over the shoulders and hams but is generally wrinkled elsewhere. The flesh is soft, possesses no marbling, is somewhat moist, and has a light grayish color. Interior fats are scarce and usually only small quantities are found around the kidneys.

CULL GRADE SHIPPER-PORK CARCASS

A Cull grade Shipper-pork carcass represents the rejects of the class. Carcasses of this grade are so poorly fleshed as to be undesirable for sale as fresh or cured pork cuts. They are very thin, soft, flabby, and moist. Such carcasses are usually boned and the meat is used in manufactured meat products.

GRADES OF ROASTING-PORK CARCASSES

Roasting-pork carcasses are sold as whole carcasses chiefly to hotels, clubs, restaurants, and steamships, and frequently to consumers through retailers. They are not often divided into quarters or other primal parts. Carcass weights range mostly from 10 to 30 pounds and carcasses are graded as No. 1, No. 2, No. 3, and Cull.

NO. 1 GRADE ROASTING-PORK CARCASS

A No. 1 grade Roasting-pork carcass has excellent conformation, finish, and quality. It is relatively thick, short, blocky, and well proportioned. The back is round and plump, and the legs are short and stocky. The skin in thin, very smooth, and free from wrinkles. The flesh is firm, very fine in texture, and light grayish pink in color. Interior fats are plentiful in the crotch and around the kidneys.

NO. 2 GRADE ROASTING-PORK CARCASS

A No. 2 grade Roasting-pork carcass has good conformation, finish, and quality. It is moderately thick and short, but less blocky than a No. 1 grade carcass. The back is moderately plump, and the legs moderately short and stocky. The skin over the back, hams, and shoulders is smooth, but small wrinkles are usually noticeable along the sides. In general, the depth of flesh is less than that of a No. 1 grade carcass; the flesh is soft to a slight degree, moderately fine in texture, and light grayish-pink in color. Moderate quantities of interior fats are in the crotch and around the kidneys but the latter are not entirely covered.

NO. 3 GRADE ROASTING-PORK CARCASS

A No. 3 grade Roasting-pork carcass has poor conformation, finish, and quality. It is relatively long and somewhat thin. It lacks fullness and plumpness and is not so well proportioned as a No. 2 grade carcass. The back is only thinly fleshed; hams and shoulders are somewhat thin; and legs are relatively long and tapering. The skin is thin, soft, or flabby, and is slightly wrinkled. The flesh is soft and light gray in color. Interior fats are relatively scarce, with only traces around the kidneys.

CULL GRADE ROASTING-PORK CARCASS

A Cull grade Roasting-pork carcass represents the rejects of the class. Carcasses of this grade are so poorly fleshed as to be undesirable for roasting purposes. They are very thin, soft, flabby, and moist. Such carcasses are usually boned and the meat is used in manufactured products.

GRADES OF STAG-PORK CARCASSES

Stag-pork carcasses are inferior to Fat-type, Meat-type, Sow (packing), Shipper, and Roasting-pork carcasses. The grades of Stag-pork carcasses are based on conformation, finish, and quality and, to some extent, the grade of a given carcass is influenced by the degree of development of sex characteristics. If a carcass is markedly " staggy " its general usefulness is impaired, and the grade is correspondingly lowered. Stagginess may be so marked that it renders the usual major cuts undesirable for use as cured products; they are then used chiefly in the manufacture of various meat products. On the other hand, a carcass may possess only slight stagginess and the value of its primal parts as pork cuts is only slightly affected. In such cases, the carcass is graded accordingly. In all Stag-pork carcasses, stagginess is indicated by the coarseness, thickness, hardness, and general roughness of the skin, and by hindquarters proportionately lighter than the forequarters. Stagginess is also indicated by coarseness of texture in the lean meat and toughness of fat. The grades of Stag-pork carcasses are No. 1, No. 2, No. 3, and Cull.

NO. 1 GRADE STAG-PORK CARCASS

A No. 1 grade Stag-pork carcass has good conformation, finish, and quality for the class. The back is broad, thick, and plump;

hams and shoulders are thick and broad; sides are relatively short and thick; legs are relatively short, thick, and plump; and the jowls are thick and full. The skin is moderately thick and tough, fairly smooth, and free from wrinkles. The lean meat is slightly coarse in texture and has a reddish cast. Internal fats are in moderate supply in the crotch, and the kidneys are generally well covered; back fat is thick and other external fats have good depth; all fats are moderately firm and slightly tough.

NO. 2 GRADE STAG-PORK CARCASS

A No. 2 grade Stag-pork carcass has fair conformation, finish, and quality for the class. The back is moderately broad but lacks fullness and plumpness; hams are somewhat flat and long; shoulders are coarse and heavy; sides are short and moderately thick; legs are long and moderately fleshed, and the jowls are moderately thick. The skin is thick, coarse, rough, and very tough. The lean meat is course in texture and has a distinctly reddish cast. There are small quantities of internal fats in the crotch, and the kidneys are usually partly covered; back fat is only moderately thick; all fats are white, grainy, and tough.

NO. 3 GRADE STAG-PORK CARCASS

A No. 3 grade Stag-pork carcass has poor conformation, finish, and quality. The back is thin, long, and out of proportion; hams and shoulders are thin and flat; sides are somewhat long and thin in proportion to width; legs are long, thin, and tapering; the jowls are thin and flabby. The skin is thick, coarse, rough, and very tough. The lean meat is very course, dark, and dry. Internal fats are generally scarce and almost lacking in the crotch and on the inner walls. There are small quantities around the kidneys but not in sufficient quantities to cover them; all external fats are thin and tough.

CULL GRADE STAG-PORK CARCASS

A Cull grade Stag-pork carcass represents the rejects of the class. Carcasses of this grade are so poorly finished as to be wholly undesirable for sale as fresh or cured meat. They are very thin, tough, soft, and moist. Such carcasses are usually boned and the meat is used in manufactured meat products.

BOAR CARCASSES

Because of the peculiarities of sex and sex condition, especially sexual odor and its influence on desirability and palatability, the meat from Boar carcasses in general has little or no commercial value as a food product. Under certain conditions the use of some parts of some carcasses is permitted in manufactured products, but Boar carcasses and cuts from Boar carcasses are not graded. Boar carcasses are distinguished from others by the build or shape of the carcass; the tough, coarse, heavy, thick, rough skin; the dark and coarse-grained lean flesh; and the tough, grainy fat. In addition, the sexual odor is usually pronounced, especially in all freshly cut surfaces.

USUAL WHOLESALE CUTS OF PORK

The type, shape, and weight of a carcass are considered before decision on dividing it into primal parts is made. It may be best suited for sale as fresh or uncured pork, or to any one of three methods of curing, either dry-sugar cure, sweet-pickle cure, or dry-salt cure. Demands of the trade influence the method of cutting, and the desire of the packer to fill that demand determines what particular kind of cut is to be made. No hard-and-fast rules apply, consequently one kind of cut may be made in a packing plant on one day, but the next day prospective business, the market value of lard, or orders for different kinds of cuts may cause wholly different cuts to be made (pl. 10).

However, certain types of hogs produce types of carcasses that generally are best suited for a particular method of cure. Sows, for instance, produce carcasses of quality, size, and weight, the cuts of which are best adapted to curing according to the dry-salt method. Meat-type hogs, on the other hand, produce carcasses of quality, weight, and size that are best suited for retail distribution as pork loins, shoulders, hams, and bacon. These cuts are sold as fresh, cured, and smoked meats, excepting pork loins which are usually sold without processing. Weight is of considerable importance in marketing and in determining the cuts to be made from carcasses, but weight is not a grade factor.

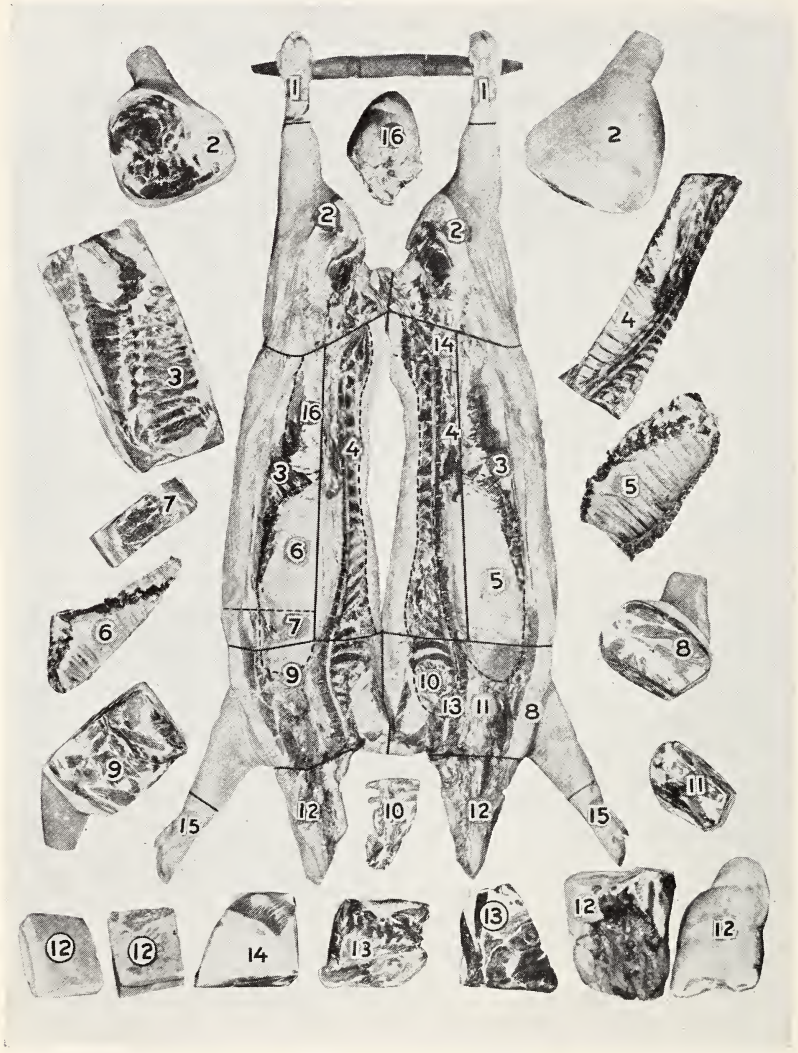
Most variations in the division of pork carcasses into wholesale cuts are based either on the different methods of processing or on the stage of cure at which the cuts are to be marketed. Variations in yields and percentages of cuts are partly due to different characteristics of different types of hogs, such as the Meat-type (bacon), which is relatively long-bodied and narrow, and the Fat-type (butcher), which is relatively short, blocky, and thick.

The main general divisions of cuts for domestic trade are hams, shoulders, and sides. From shoulders and sides are made all other cuts except hams, feet, tails, and cuts obtained from the head. Domestic-cut hams may be short cut, regular, or skinned, or they may be long cut. Domestic cuts made from sides are rough short-rib side (hard side), rough short-rib side (soft side) used chiefly for barreled pork, regular short-rib side, extra short-rib side, regular short-clear side, regular short-clear side (square cut), extra short-clear side, rib belly, clear belly, spareribs, rib back, clear back, fatback, regular pork loin, boneless pork loin, bladeless pork loin, loin butt, brisket, and pork tenderloin.

A considerable proportion of clear bellies are cured by the dry-sugar-cure method. Some hams are cured by this method, but the practice is not general. The cuts generally cured by the sweet-pickle method are clear bellies, rib bellies, hams, picnics, skinned shoulders, New York-style shoulders, boneless butts, Boston butts, boneless loins, and spareribs.

The cuts generally cured by the dry-salt method are New Orleans-style shoulders, three-rib shoulders, blade shoulders, regular plates, clear plates, fatbacks, clear backs, rib backs, clear bellies, rib bellies, extra-short clears, regular short clears, short ribs, rough short ribs, extra-short ribs, and jowl butts.

METHODS OF CUTTING PORK.
A, Old. B, New.



WHOLESALE CUTS—PERCENTAGE OF CARCASS.

	Percent
1. Hind feet	1.00
2. Hams	19.00
3. Clear bellies	16.50
4. Pork loins	12.75
5. Spare ribs (full sheet)	2.50
6. Spare ribs (half sheet)	1.50
7. Brisket	2.25
8. Picnic	7.50
9. N.Y.-style shoulder	16.00
10. Neck bones	.95
11. Picnic butt	3.02
12. Jowl butts (untrimmed)	3.75
(12). Jowl butts (trimmed)	2.25
(13). Boneless butt	3.05
13. Boston butt	5.20
14. Loin butt	4.00
15. Fore feet	.92
16. Leaf fat	3.52

Although any or all of these dry-salt-cured cuts are suitable for smoking, comparatively few are smoked for domestic use. The cuts generally smoked are clear bellies, rib bellies, hams, picnic-style shoulders, skinned shoulders, New York-style shoulders, briskets, boneless loins, and boneless butts. Other cuts sometimes smoked for domestic use are extra-short clears, clear backs, rib backs, and three-rib shoulders.

Most export cuts are exported without being smoked in the United States. Wiltshire sides, instead of being smoked, are subjected to a process of singeing before being put in cure. This process tends to close the pores of the skin and gives the sides a light golden color that corresponds to the color obtained by a very light smoke.

The domestic cuts usually made from the shoulder are three-rib shoulder, blade shoulder, New York-style shoulder, skinned shoulder, New Orleans-style shoulder, picnic, Boston-style butt, boneless butt, picnic butt, regular plate, clear plate, and hock.

Jowl butts and bacon squares are derived from the cheek or jowl.

USE-SELECTION OF PORK CUTS

The term "use-selection", as used in this circular, refers to the use to which the meat is to be put and to different kinds and methods of cure. Some cuts are in demand for consumption as fresh pork; others are in greatest demand as cured pork and may be cured by the dry-sugar, the sweet-pickle, or the dry-salt-cure method. Cured pork may be further processed by smoking and a great deal of cured pork is so treated. Hams and some other parts are cured and dried These latter cuts, however, are smoked in the countries where the meat is sold to consumers. No attempt will be made here to describe these methods of curing, but from the standpoint of commercial interest and consumer demand all are important.

Certain cuts are particularly suited to some one method of curing or processing. The pork cuts generally sold fresh are regular pork loins, boneless butts, Boston butts, skinned shoulders, picnic-style shoulders, spareribs, hams, picnic butts, and loin butts (pl. 11).

GRADES OF FRESH PORK CUTS

DOMESTIC

Fresh pork cuts are graded on the same general principles as are pork carcasses and carcasses of other classes. The grades are based on degrees of conformation, finish, and quality, but in actual grading practice it has been found necessary to take into consideration the closeness, smoothness, and evenness of trim. In buying and selling pork cuts neatness of trim is especially important. In relative values and trade preference, well-trimmed and poorly trimmed cuts are sharply distinguished. The particular way in which cuts are made and the neatness and closeness of trim largely govern the price they will bring on the market. Because of the commercial importance of trim and its influence on market values, it has been given particular prominence in preparing specifications. No specification is complete, therefore, that does not specify how the cut shall be trimmed. Likewise, the grade of a given cut of pork is influenced

according as it has been properly or improperly trimmed. Fatness and wastiness are also factors that influence its grade.

In general, the grades of pork cuts are No. 1, No. 2, and No. 3. Exceptions may be made in the case of bellies and regular hams because these cuts from Cull-grade carcasses sometimes possess sufficient quality to justify their sale as major cuts. For hams and bellies a fourth grade is recognized, referred to as Cull grade. All other portions of Cull-grade carcasses, as a rule, are boned and used in manufactured meat products.

NO. 1 GRADE HAM, REGULAR, FRESH

A No. 1 grade regular ham has excellent conformation, finish, and quality. It is relatively short, thick, and stocky, and has a short, moderately small shank. The skin is thin, smooth, and free from observable hair roots and wrinkles. The flesh is firm, fine in texture, well marbled; is grayish pink, slightly tinged with red. The fat is white, moderately thick but not excessive; is firm, and evenly distributed (pl. 12, A and D).

NO. 2 GRADE HAM, REGULAR, FRESH

A No. 2 grade regular ham has good conformation, finish, and quality. It is moderately short, thick, and well proportioned. The skin is moderately thin, fairly smooth, and free from wrinkles. The flesh is moderately fine in texture, but lacks firmness to some extent; it is slightly marbled and grayish pink, tinged with red. The fat is white and firm, but not so evenly distributed as in a No. 1 grade ham (pl. 12, B and E). Hams that show excessive fat but otherwise meet the requirements of No. 1 grade are automatically placed in No. 2 grade.

NO. 3 GRADE HAM, REGULAR, FRESH

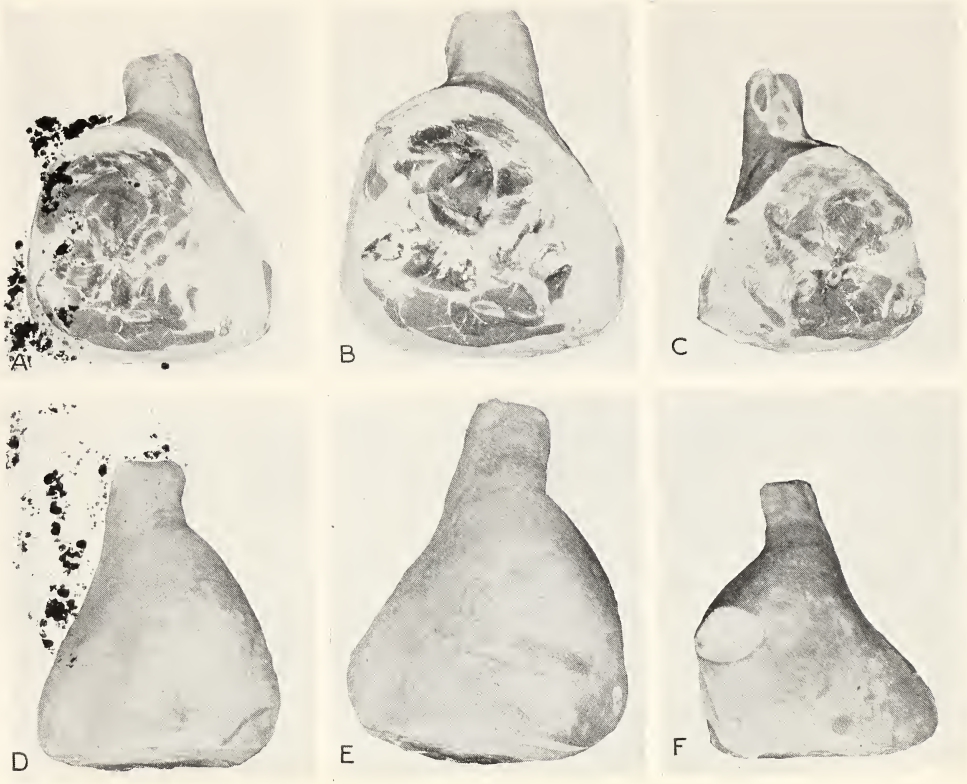
A No. 3 grade regular ham has poor conformation, finish, and quality. It is somewhat long. The shank is long and thinly fleshed. The skin is coarse, soft or flabby, and wrinkled. The flesh is coarse in texture, is soft, and lacks the grayish-pink tinge of the higher grades; its color ranges from dark pink to dull red. The fat is white or creamy, somewhat soft, and generally very thin (pl. 12, C and F).

CULL GRADE HAM, REGULAR, FRESH

A Cull grade regular ham has extremely poor conformation, finish, and quality. It is long, relatively thin, and flat. The skin is coarse, very soft or flabby, and wrinkled. The flesh is very coarse in texture; is soft, and moist; its color usually is very dark. Fat is almost entirely lacking. Hams of this grade are from Cull-grade hogs.

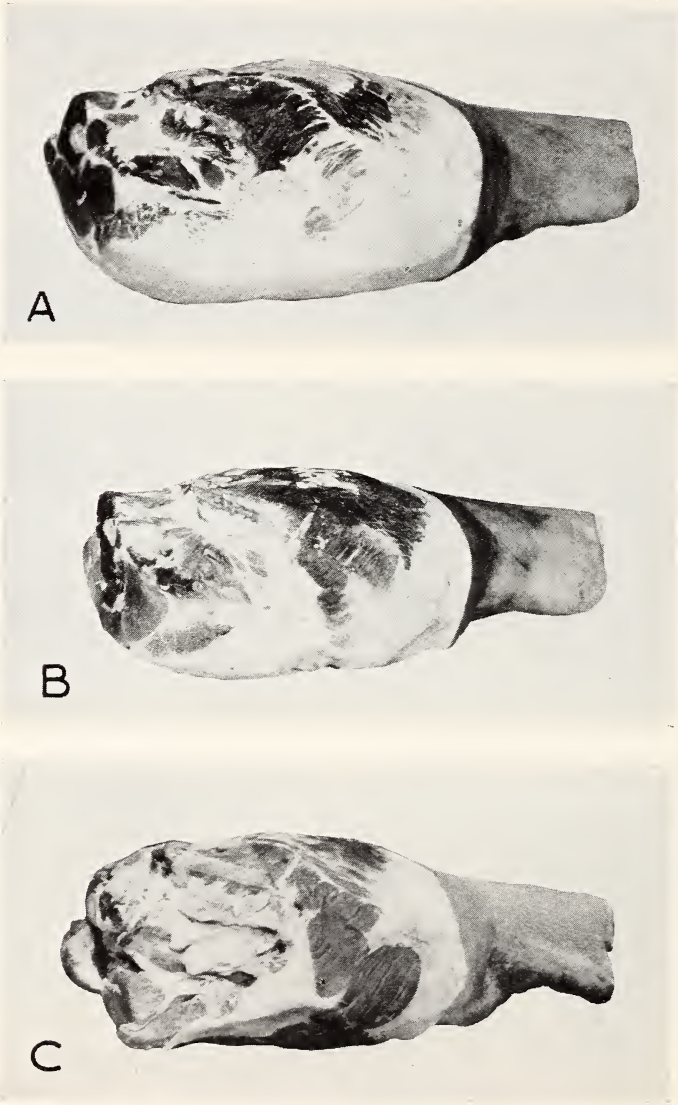
NO. 1 GRADE HAM, SKINNED, FRESH

A No. 1 grade skinned ham has excellent conformation, finish, and quality, and compares favorably in all respects with a No. 1 grade fresh regular ham. It is short, thick, and stocky, and has a short, moderately small shank. All skin is removed down to within approximately 4 inches of the shank; the skin on the shank is thin



GRADES OF FRESH HAMS (REGULAR).

A and D, No. 1. B and E, No. 2. C and F, No. 3.



GRADES OF FRESH HAMS (SKINNED).
A, No. 1. B, No. 2 C, No. 3.

and smooth. The flesh is fine in texture, well marbled, firm, and is grayish pink, slightly tinged with red. The fat is white, firm, and of excellent quality (pl. 13, A).

NO. 2 GRADE HAM, SKINNED, FRESH

A No. 2 grade skinned ham has good conformation, finish, and quality. It is moderately short, thick, and well proportioned. All skin is removed down to within approximately 4 inches of the shank; the skin on the shank is moderately thin, smooth, and free from wrinkles. The flesh is moderately fine in texture, slightly marbled, firm, and is grayish pink, tinged with red. The fat is white, firm, and of good quality (pl. 13, B).

NO. 3 GRADE HAM, SKINNED, FRESH

A No. 3 grade skinned ham has poor conformation, finish, and quality. It is relatively long and thinly fleshed. All skin is removed down to within approximately 4 inches of the shank; the skin on the shank is somewhat coarse, rough, soft or flabby, and wrinkled. The flesh is coarse-grained and soft and lacks the grayish-pink tinge of the higher grades; its color ranges from dark pink to dull red. The fat is white or creamy, rather soft, and generally very thin (pl. 13, C).

NO. 1 GRADE HAM, LONG-CUT, FRESH

A No. 1 grade long-cut ham has excellent conformation, finish, and quality. It is relatively thick and plump, and the shank is thick and full. The skin is thin, smooth, and free from wrinkles. The flesh is fine in texture, well marbled, firm, and grayish pink, tinged with red. The fat is white, firm, and evenly distributed but not excessive.

NO. 2 GRADE HAM, LONG-CUT, FRESH

A No. 2 grade long-cut ham has good conformation, finish, and quality. It is moderately thick and plump, and the shank is moderately thick and full. The skin is thin, fairly smooth, and free from wrinkles. The flesh is moderately fine in texture, firm, and grayish pink, tinged with red. The fat is white, moderately firm, but not especially evenly distributed. Hams which show excessive fat but otherwise meeting the requirements of No. 1 grade are automatically placed in No. 2 grade.

NO. 3 GRADE HAM, LONG-CUT, FRESH

A No. 3 grade long-cut ham has poor conformation, finish, and quality. It is relatively long and thin, and the shank is long and thinly fleshed. The skin is coarse, soft or flabby, and wrinkled. The flesh is coarse in texture, soft, and lacks the grayish tinge of the higher grades; its color ranges from dark pink to dull red. The fat is white or creamy, somewhat soft, and generally very thin.

NO. 1 GRADE ROUGH SHORT-RIB SIDE (HARD SIDE), FRESH

A No. 1 grade rough short-rib side (hard side) has excellent conformation, finish, and quality. It is very thick, full, and well proportioned. The skin is smooth, moderately thick, and free from

wrinkles. The flesh is fine in texture, well marbled, very firm, and is grayish pink, tinged with red. The fat is white, firm, and fairly uniform in thickness.

NO. 2 GRADE ROUGH SHORT-RIB SIDE (HARD SIDE), FRESH

A No. 2 grade rough short-rib side (hard side) has good conformation, finish, and quality. It is moderately thick and full and fairly well proportioned. The skin is fairly smooth but slightly coarse and shows some wrinkles. The flesh is moderately fine in texture, firm, and is grayish pink, tinged with red. The fat is white and moderately firm but not uniformly distributed.

NO. 3 GRADE ROUGH SHORT-RIB SIDE (HARD SIDE), FRESH

A No. 3 grade rough short-rib side (hard side) has poor conformation, finish, and quality. It is relatively thin but shows considerable unevenness in this respect. The skin is coarse, rough, soft or flabby, and wrinkled. The flesh is very coarse grained, soft or flabby, and lacks the grayish-pink tinge of the higher grades; its color ranges from dark pink to dull red. The fat is white or creamy, soft, and very uneven.

ROUGH SHORT-RIB SIDE (SOFT SIDE)

Inasmuch as rough short-ribs (hard side) and rough short ribs (soft side) differ only in the inclusion of the backbone on the former and its exclusion from the latter, grade descriptions of the soft side are exact duplicates of those for the hard side, hence are omitted.

NO. 1 GRADE REGULAR SHORT-RIB SIDE, FRESH

A No. 1 grade regular short-rib side has excellent conformation, finish, and quality. It is very thick, full, and well proportioned. The skin is smooth, moderately thick, and free from wrinkles. The flesh is fine in texture, well marbled, very firm, and is grayish pink, tinged with red. The fat is white, firm, and fairly uniform in thickness.

NO. 2 GRADE REGULAR SHORT-RIB SIDE, FRESH

A No. 2 grade regular short-rib side has good conformation, finish, and quality. It is moderately thick and full, and is fairly well proportioned. The skin is fairly smooth, slightly coarse, thick, and shows some wrinkles. The flesh is moderately fine in texture, slightly marbled, firm, and has a grayish-pink color, tinged with red. The fat is white and moderately firm but not especially uniformly distributed.

NO. 3 GRADE REGULAR SHORT-RIB SIDE, FRESH

A No. 3 grade regular short-rib side has poor conformation, finish, and quality. It is relatively thin but shows considerable unevenness in this respect. The skin is coarse, rough, soft or flabby, and wrinkled. The flesh is very coarse in texture, soft or flabby, and lacks the grayish-pink tinge of the higher grades; its color ranges from dark pink to dull red. The fat is white or creamy, somewhat soft, and very uneven.

NO. 1 GRADE EXTRA-SHORT-RIB SIDE, FRESH

A No. 1 grade extra-short-rib side has excellent conformation, finish, and quality. It is very thick, full, and well proportioned. The skin is smooth, moderately thick, and free from wrinkles. The flesh is fine in texture, well marbled, very firm, and is grayish pink, tinged with red. The fat is white, firm, and fairly uniform in thickness.

NO. 2 GRADE EXTRA-SHORT-RIB SIDE, FRESH

A No. 2 grade extra-short-rib side has good conformation, finish, and quality. It is moderately thick and full, and fairly well proportioned. The skin is fairly smooth, slightly coarse, and shows some wrinkles. The flesh is moderately fine grained, firm, and has a grayish-pink color. The fat is white and moderately firm but not uniformly distributed.

NO. 3 GRADE EXTRA-SHORT-RIB SIDE, FRESH

A No. 3 grade extra-short-rib side has poor conformation, finish, and quality. It is relatively thin, but shows considerable unevenness in its several parts. The skin is coarse, rough, soft or flabby, and wrinkled. The flesh is very coarse grained, soft or flabby, and lacks the grayish-pink tinge of the higher grades; its color varies from dark pink to dull red. The fat is white or creamy, soft, and very uneven.

NO. 1 GRADE REGULAR SHORT-CLEAR SIDE, FRESH

A No. 1 grade regular short-clear side has excellent conformation, finish, and quality. It is relatively thick, full, and well proportioned. The skin is moderately thick, smooth, and free from wrinkles. The flesh is fine in texture, well marbled, very firm, and is grayish pink, tinged with red. The fat is white, firm, and fairly uniform in thickness.

NO. 2 GRADE REGULAR SHORT-CLEAR SIDE, FRESH

A No. 2 grade regular short-clear side has good conformation, finish, and quality. It is moderately thick and full, and is fairly uniform in this respect. The skin is slightly rough and coarse and has some small wrinkles. The flesh is moderately fine in texture, slightly marbled, firm, and is grayish pink, tinged with red. The fat is white and firm but lacks uniformity in its distribution.

NO. 3 GRADE REGULAR SHORT-CLEAR SIDE, FRESH

A No. 3 grade regular short-clear side has poor conformation, finish, and quality. It is relatively thin and lacks uniformity. The skin is coarse, rough, and wrinkled. The flesh is coarse grained, soft or flabby, and lacks the grayish-pink tinge of the higher grades; its color ranges from dark pink to dull red. The fat is white or creamy, soft, and very uneven.

REGULAR SHORT CLEAR, FRESH, SQUARE CUT

Inasmuch as regular short clears, fresh and square cut, and regular short clears, differ only in the matter of trim, grade descriptions for the former are exact duplicates of those for regular short clears, hence are omitted.

NO. 1 GRADE EXTRA-SHORT-CLEAR SIDE, FRESH

A No. 1 grade extra-short-clear side has excellent conformation, finish, and quality. It is well proportioned and of uniform thickness. The skin is smooth, moderately thin, and free from wrinkles. The flesh is fine in texture, well marbled, very firm, and is grayish pink, tinged with red. The fat is white and firm, and fairly uniform in thickness.

NO. 2 GRADE EXTRA-SHORT-CLEAR SIDE, FRESH

A No. 2 grade extra-short-clear side has good conformation, finish, and quality. It is moderately thick and fairly uniform throughout. The skin shows slight roughness or coarseness and contains some wrinkles. The flesh is moderately fine in texture, firm, and is grayish pink, tinged with red. The fat is white and moderately firm but lacks uniformity in its distribution.

NO. 3 GRADE EXTRA-SHORT-CLEAR SIDE, FRESH

A No. 3 grade extra-short-clear side has poor conformation, finish, and quality. It is relatively thin and has a high proportion of lean to fat. The skin is rough, coarse, and wrinkled. The flesh is coarse grained and soft or flabby and lacks the grayish tinge of the higher grades; its color ranges from dark pink to dull red. The fat is white or creamy, somewhat soft, and unevenly distributed.

NO. 1 GRADE RIB BELLY, FRESH

A No. 1 grade rib belly has excellent conformation, finish, and quality. It has uniform thickness throughout, is well proportioned as to fat and lean, and free from seeds. The skin is thin, smooth, and free from wrinkles and blemishes. The flesh is fine in texture, well marbled, very firm, and has a grayish-pink color, tinged with red. The fat is white, firm, and of uniform thickness.

NO. 2 GRADE RIB BELLY, FRESH

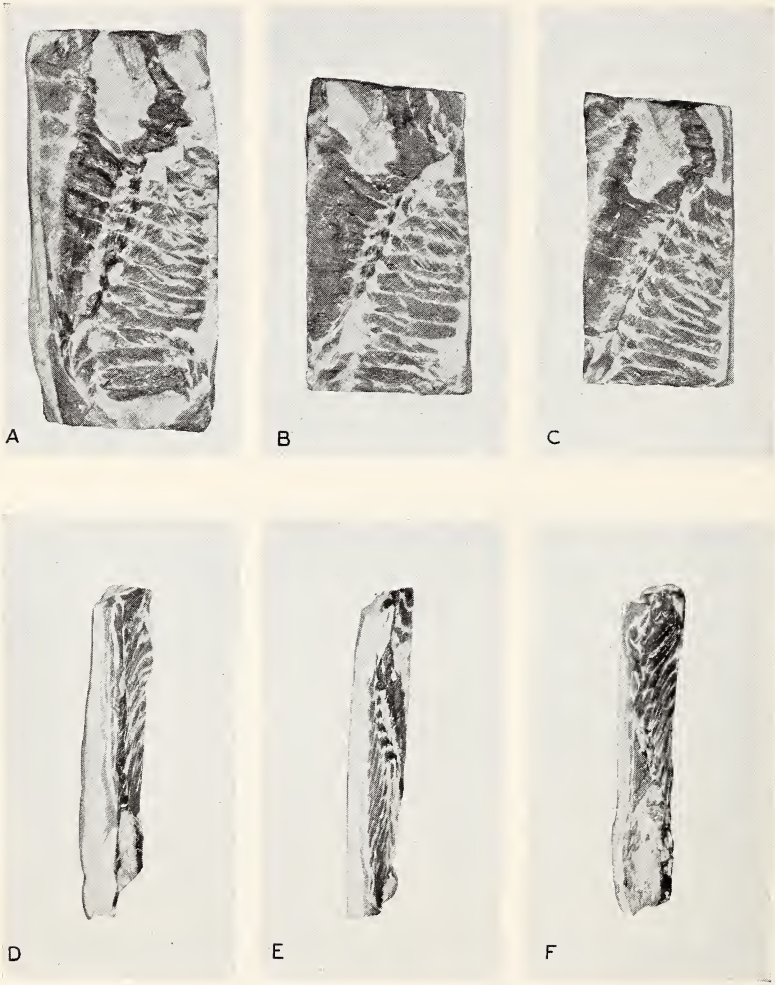
A No. 2 grade rib belly has good conformation, finish, and quality. It is fairly uniform in thickness, but tapers slightly toward the flank. The skin is moderately thin, fairly smooth, but has some wrinkles and small blemishes. The flesh is moderately fine in texture, slightly marbled, firm, and is grayish pink, tinged with red. The fat is white and firm, but shows some unevenness in its distribution.

NO. 3 GRADE RIB BELLY, FRESH

A No. 3 grade rib belly has poor conformation, finish, and quality. It is very thin, soft, and flabby. The skin is slightly rough, coarse, and wrinkled. The flesh is coarse grained, soft, and lacks the grayish tinge of the higher grades; its color ranges from dark pink to dull red. The proportion of fat to lean is very low; the fat is generally creamy, somewhat soft, moist, and very thin.

CULL GRADE RIB BELLY, FRESH

A Cull grade rib belly has extremely poor conformation, finish, and quality. It is very thin, soft, and flabby. The flesh is coarse grained, tough, and very dark. It has very little fat, either next



GRADES OF CLEAR BELLIES.

A and D, No. 1. B and E, No. 2. C and F, No. 3.

to the skin or between the lean muscles. Bellies of this grade are from Cull-grade hogs.

NO. 1 GRADE CLEAR BELLY, FRESH

A No. 1 grade clear belly has excellent conformation, finish, and quality. All rib bones have been removed. It is uniformly thick and well proportioned as to fat and lean, and is free from seeds. The skin is thin, smooth, and free from wrinkles and blemishes. The flesh is fine in texture, well marbled, very firm, and is grayish pink, tinged with red. The fat is white, firm, and uniformly distributed (pl. 14, A and D).

NO. 2 GRADE CLEAR BELLY, FRESH

A No. 2 grade clear belly has good conformation, finish, and quality. All rib bones have been removed. It is fairly uniform in thickness and has good proportions. The skin is thin, fairly smooth, but may have small wrinkles and slight blemishes. The flesh is moderately fine in texture, slightly marbled, firm, and is grayish pink, tinged with red. The fat is white and firm but lacks uniform distribution to a slight degree (pl. 14, B and E).

NO. 3 GRADE CLEAR BELLY, FRESH

A No. 3 grade clear belly has poor conformation, finish, and quality. All rib bones have been removed. It is very thin, soft, and flabby. The skin is somewhat coarse and generally rough. The flesh is coarse grained, soft, and lacks the grayish tinge of the higher grades; its color ranges from dark pink to dull red. The fat is thin and unevenly distributed, and lacks firmness (pl. 14, C and F).

CULL GRADE CLEAR BELLY, FRESH

A Cull grade clear belly has extremely poor conformation, finish, and quality. All rib bones have been removed. It is extremely thin, soft, and flabby, and shows very little fat. The flesh is coarse grained, tough, and very dark. Bellies of this grade are from Cull-grade hogs.

NO. 1 GRADE SPARERIBS (FULL SHEET), FRESH

No. 1 grade spareribs are selected for uniformity of thickness, relatively high proportion of meat to bone, and neatness of trim. The bones are soft and red, and the flesh is fine in texture. Spareribs of this grade are from young barrows and gilts.

NO. 2 GRADE SPARERIBS (FULL SHEET), FRESH

In most respects No. 2 grade spareribs differ only slightly from No. 1 grade spareribs. Spareribs of this grade are chiefly from old sows and heavy coarse barrows, therefore have slightly coarser meat and larger and harder bones.

SPARERIBS (HALF SHEET), FRESH

The quality of full-sheet and half-sheet spareribs is the same. The only difference is in the cut as it is removed from the side. No separate grade descriptions for half-sheet spareribs are offered here since descriptions for No. 1 and No. 2 grade full-sheet spareribs are

applicable to half-sheet spareribs. Because of the character of the cut, it is impracticable to divide spareribs into more than two grades.

NO. 1 GRADE RIB BACK, FRESH

A No. 1 grade rib back has excellent conformation, finish, and quality. It is thick, full, and generally well proportioned. The skin is smooth, thin, and free from wrinkles. The flesh is fine in texture, well marbled, very firm, and is grayish pink in color, tinged with red. The fat is white, firm, of good depth, and is uniformly distributed.

NO. 2 GRADE RIB BACK, FRESH

A No. 2 grade rib back has good conformation, finish, and quality. It is moderately thick and full, and fairly uniform in thickness. The skin is fairly smooth but may show some small wrinkles. The flesh is moderately firm, of good texture, slightly marbled, and is grayish pink, tinged with red. The fat is white and firm and is fairly uniform in its distribution.

NO. 3 GRADE RIB BACK, FRESH

A No. 3 grade rib back has poor conformation, finish, and quality. It is relatively long in proportion to its thickness and generally lacking in firmness. The skin is soft, somewhat coarse, rough, and wrinkled. The flesh is slightly coarse in texture, moderately soft, and lacks the grayish tinge of the higher grades; its color ranges from dark pink to dull red. The fat covering is thin, unevenly distributed, and somewhat soft.

NO. 1 GRADE CLEAR BACK, FRESH

A No. 1 grade clear back is the upper half of a side with the ham, shoulder, backbone, and all ribs removed. It is a boneless cut. It is uniform in size, thickness, firmness, and neatness of trim. The skin is thin and smooth and free from material imperfections.

NO. 2 GRADE CLEAR BACK, FRESH

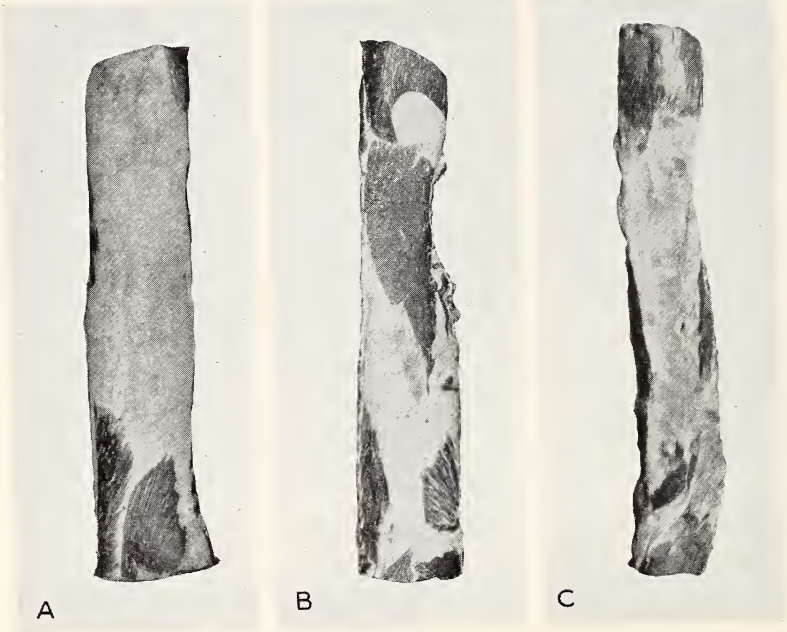
A No. 2 grade clear back is the upper half of a side with the ham, shoulder, backbone, and all ribs removed. It is a boneless cut. It is uniform in size and general proportions. The skin is somewhat coarse, rough, and may show skin cuts and surface bruises.

NO. 1 GRADE FATBACK, FRESH

A No. 1 grade fatback is the upper half of a side after the belly, loin, ham, and shoulder have been removed. It is selected for uniformity of size, thickness, and firmness. The skin is thin, smooth, and free from all imperfections. The fat is white and firm, and not less than 1½ inches thick at any point.

NO. 2 GRADE FATBACK, FRESH

A No. 2 grade fatback is the upper half of a side after the belly, loin, ham, and shoulder have been removed. It is relatively long in proportion to its thickness, and shows considerable unevenness, varying in thickness from one half inch at the flank end to as much as 2 inches at shoulder end. The skin is somewhat coarse and rough, and may show skin cuts and surface bruises.



GRADES OF PORK LOINS.
A, No. 1. B, No. 2. C, No. 3.

NO. 1 GRADE REGULAR PORK LOIN, FRESH

A No. 1 grade regular pork loin has excellent conformation, finish, and quality. It is uniformly thick, full, and plump. The flesh is firm, fine in texture, well marbled, and is grayish pink, slightly tinged with red. The bulk of the exterior fat has been removed, leaving not more than one half inch over the lean. The fat is white, firm, and of excellent quality. The bones are soft and red (pl. 15, A).

NO. 2 GRADE REGULAR PORK LOIN, FRESH

A No. 2 grade regular pork loin has fair conformation, finish, and quality. It has moderate depth in proportion to length, but is slightly lacking in uniformity of its proportions. The flesh is firm, moderately fine in texture, and is grayish pink, tinged with red. The fat is white and firm, and its depth over the outer surface varies slightly, though it is not more than three fourths inch thick on any part. Loins of this grade are mostly from medium to heavy hog carcasses (pl. 15, B).

NO. 3 GRADE REGULAR PORK LOIN, FRESH

A No. 3 grade regular pork loin has poor conformation, finish, and quality. It is generally rough and poorly proportioned, and the thickness of exterior fat varies considerably. The flesh is rather soft, coarse, and dark, and its color ranges from dark pink to dull red. The fat is somewhat soft and generally of poor quality. Loins of this grade are mostly from old, thinly fleshed sows (pl. 15, C).

NO. 1 GRADE BONELESS PORK LOIN, FRESH

A No. 1 grade boneless pork loin is the same in all respects as a No. 1 grade regular pork loin, except that all bones and the tenderloin have been removed. The flesh is firm, fine in texture, well marbled, and is grayish pink, tinged with red. The fat is white and firm.

NO. 2 GRADE BONELESS PORK LOIN, FRESH

A No. 2 grade boneless pork loin is the same in all respects as a No. 2 grade regular pork loin, except that all bones and the tenderloin have been removed. The flesh is moderately firm, slightly coarse in texture, slightly marbled, and has a grayish-pink color. The fat is white and moderately firm.

NO. 3 GRADE BONELESS PORK LOIN, FRESH

A No. 3 grade boneless pork loin is the same in all respects as a regular No. 3 pork loin, except that all bones and the tenderloin have been removed. The flesh is rather soft, dark, and coarse grained; its color ranges from dark pink to dull red. The fat is somewhat soft and generally creamy colored.

NO. 1 GRADE BLADELESS PORK LOIN, FRESH

A No. 1 grade bladeless pork loin is the same in all respects as a No. 1 grade regular pork loin except that the blade bone and meat on top of the bone have been removed. It has excellent conformation, finish, and quality. With the exception of the shoulder end

it is uniformly thick, full, and plump. The flesh is firm, fine in texture, and well marbled; it is grayish pink, slightly tinged with red, in color. The bulk of the external fat has been removed, leaving not more than one half inch over the lean; the fat is white, firm, and of excellent quality.

NO. 2 GRADE BLADELESS PORK LOIN, FRESH

A No. 2 grade bladeless pork loin is the same in all respects as a No. 2 grade regular pork loin except that the blade bone and meat on top of the bone have been removed. It has fair conformation, finish, and quality. It has a moderate depth in proportion to length, but is slightly lacking in uniformity of its proportions. The flesh is firm and moderately fine in texture; its color is grayish pink, tinged with red. The fat is white and firm and its depth over the outer surface varies slightly but does not exceed three fourths inch at any point.

NO. 1 GRADE LOIN BUTT, FRESH

A No. 1 grade loin butt corresponds in quality to a No. 1 grade pork loin. The flesh is fine in texture, well marbled, firm, and is grayish pink, tinged with red. The fat is white and firm.

NO. 2 GRADE LOIN BUTT, FRESH

A No. 2 grade loin butt corresponds in quality to a No. 2 grade pork loin. The flesh is moderately fine in texture, slightly marbled, and is grayish pink, tinged with red. The fat is white and moderately firm.

NO. 3 GRADE LOIN BUTT, FRESH

A No. 3 grade loin butt corresponds in quality and finish to a No. 3 grade pork loin. The flesh is coarse grained, relatively dry and dark; its color ranges from dark pink to dull red. The fat is white or creamy and is somewhat soft.

NO. 1 GRADE BRISKET, FRESH

A No. 1 grade brisket is from a No. 1 grade clear belly. It is uniform in thickness and proportions. The skin is very smooth and free from wrinkles. The flesh is firm, fine in texture, well marbled, and is grayish pink, tinged with red. The fat is white and firm.

NO. 2 GRADE BRISKET, FRESH

A No. 2 grade brisket is from a No. 2 grade clear belly. It is fairly uniform in thickness. The skin is moderately smooth, but may have slight wrinkles or blemishes. The flesh is moderately fine in texture, slightly marbled, and firm; its color is grayish pink, tinged with red. The fat is white and firm and has a good depth.

NO. 3 GRADE BRISKET, FRESH

A No. 3 grade brisket is from a No. 3 grade clear belly. It is thin, and soft or flabby. The skin is somewhat rough and is usually wrinkled. The flesh is slightly coarse grained and relatively dry; its color ranges from dark pink to dull red. The fat lacks firmness and usually has a creamy color.

NO. 1 GRADE PORK TENDERLOIN, FRESH

A No. 1 grade pork tenderloin is thick, full, and generally well proportioned. It has excellent finish and quality. It is very fine grained, and has a grayish-pink color, tinged with red. Tenderloins of this grade are from relatively young barrows and gilts.

NO. 2 GRADE PORK TENDERLOIN, FRESH

A No. 2 grade pork tenderloin is somewhat deficient in thickness and plumpness as compared with a No. 1 grade pork tenderloin, and it is not so well proportioned. It is moderately thick and slightly coarse grained. Its color is grayish pink, tinged with red. Tenderloins of this grade are from old sows and rough barrows.

NO. 1 GRADE THREE-RIB SHOULDER, FRESH

A No. 1 grade three-rib shoulder has excellent conformation, finish, and quality. It is uniformly thick, full, and well porportioned. The shank is short and thick. The skin is thin, smooth, and free from wrinkles and blemishes. The flesh is fine in texture, well marbled, firm, and has a grayish-pink color, tinged with red. The fat is white, firm, and evenly distributed.

NO. 2 GRADE THREE-RIB SHOULDER, FRESH

A No. 2 grade three-rib shoulder has good conformation, finish, and quality. It is moderately thick, full, and fairly well proportioned. The shank is moderately short and thick. The skin is slightly coarse and shows some small wrinkles and slight blemishes. The flesh is moderately fine in texture, slightly marbled, firm, and is grayish pink, tinged with red. The fat is moderately firm, white, and fairly evenly distributed.

NO. 3 GRADE THREE-RIB SHOULDER, FRESH

A No. 3 grade three-rib shoulder has poor conformation, finish, and quality. It is thin and flat. The skin is soft, rough, coarse, and wrinkled. The flesh is soft, relatively dry, course in texture, and dark. Its color ranges from dark pink to dull red. The fat is somewhat soft and has a creamy color.

NO. 1 GRADE BLADE SHOULDER, FRESH

A No. 1 grade blade shoulder, while deficient in thickness and shape as compared with other shoulder cuts, has excellent finish and quality. The shank is short and thick. The skin is smooth, thin, and free from wrinkles and blemishes. The flesh is fine in texture, well marbled, and is grayish pink, tinged with red. The fat is white and firm.

NO. 2 GRADE BLADE SHOULDER, FRESH

A No. 2 grade blade shoulder, while lacking uniformity of thickness, has good finish and quality. The shank is moderately short and thick. The skin is moderately smooth and free from large wrinkles. The flesh is slightly coarse in texture, slightly marbled, and is grayish pink, tinged with red. The fat is moderately firm, white, and is fairly uniform in thickness.

NO. 3 GRADE BLADE SHOULDER, FRESH

A No. 3 grade blade shoulder is poorly shaped, and has poor finish and quality. The shank is long and thin. The skin is soft, rough, coarse, and wrinkled. The flesh is coarse in texture; its color varies from dark pink to dull red. The fat is thin, somewhat soft, and unevenly distributed.

NO. 1 GRADE NEW-YORK-STYLE SHOULDER, FRESH

A No. 1 grade New-York-style shoulder has excellent conformation, finish, and quality. It is thick, plump, and well proportioned. The shank is small and short. The skin is thin, smooth, and free from wrinkles and blemishes. The flesh is fine in texture, well marbled, firm, and has a grayish-pink color, tinged with red. The fat is white, firm, and evenly distributed (pl. 16, D).

NO. 2 GRADE NEW-YORK-STYLE SHOULDER, FRESH

A No. 2 grade New-York-style shoulder has good conformation, finish, and quality. It is moderately thick, full, and fairly well proportioned. The skin is slightly coarse or rough and shows some wrinkles. The flesh is moderately fine in texture, slightly marbled, firm, and is grayish pink in color, tinged with red. The fat is white, moderately firm, and somewhat unevenly distributed (pl. 16, E).

NO. 3 GRADE NEW-YORK-STYLE SHOULDER, FRESH

A No. 3 grade New-York-style shoulder has poor conformation, finish, and quality. It is long and thin or flat. The shank is disproportionately long. The skin is rough, coarse, and wrinkled. The flesh is coarse grained and dark; its color ranges from dark pink to dull red. The fat is somewhat soft and has a creamy color (pl. 16, F).

NO. 1 GRADE SKINNED SHOULDER, FRESH

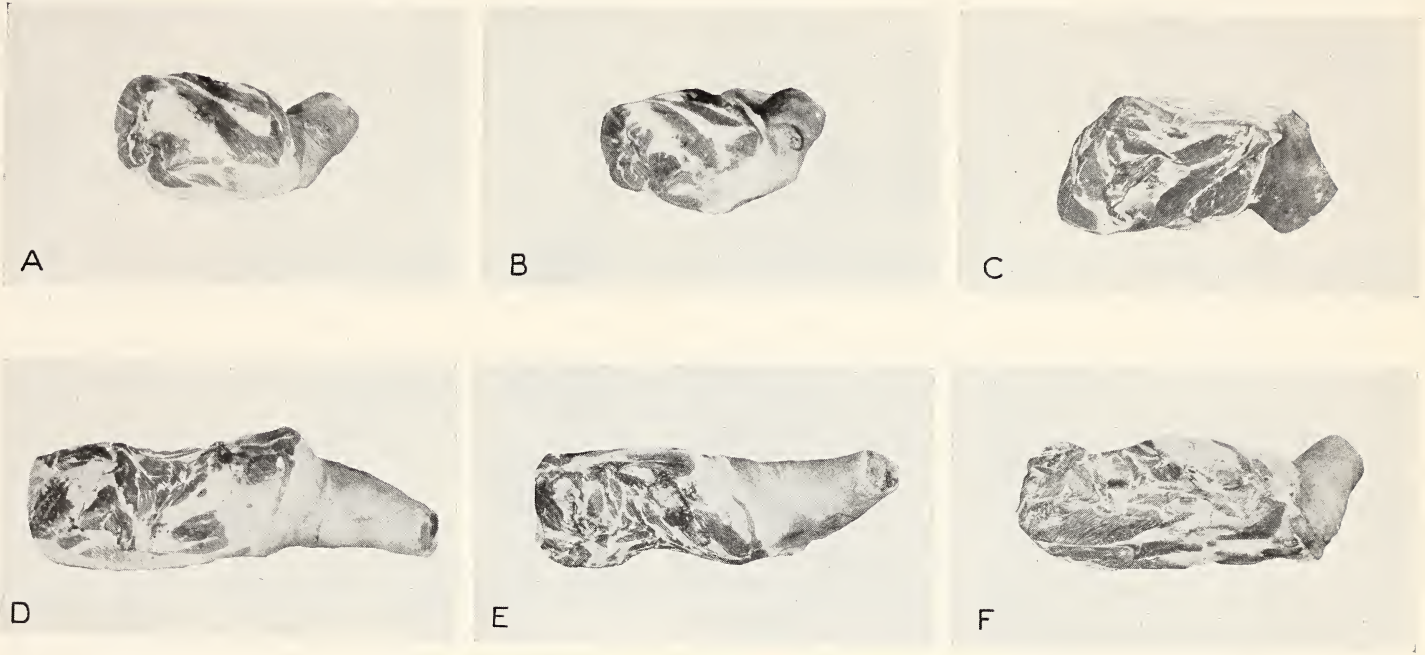
A No. 1 grade skinned shoulder has excellent conformation, finish, and quality. It is relatively short and thick, and is well proportioned. The shank is short and stocky. The skin on the shank is smooth and free from blemishes. The flesh is firm, fine in texture, well marbled, and is grayish pink, tinged with red. The fat is white, firm, and trimmed to a uniform thickness.

NO. 2 GRADE SKINNED SHOULDER, FRESH

A No. 2 grade skinned shoulder has good conformation, finish, and quality. It is moderately thick and well proportioned. The shank is moderately short and thick. The skin on the shank is slightly coarse. The flesh is moderately fine in texture, slightly marbled, firm, and is grayish pink, tinged with red. The fat is white, moderately firm, and fairly uniform in thickness.

NO. 3 GRADE SKINNED SHOULDER, FRESH

A No. 3 grade skinned shoulder has poor conformation, finish, and quality. It is relatively long, flat, and thin. The shank is disproportionately long. The skin on the shank is coarse and rough. The flesh is coarse in texture, relatively dry, and dark; its color



GRADES OF PICNIC AND NEW YORK-STYLE SHOULDERS.

A, No. 1 picnic. B, No. 2 picnic. C, No. 3 picnic. D, No. 1 N.Y. style. E, No. 2 N.Y. style. F, No. 3 N.Y. style.

ranges from dark pink to dull red. The fat is somewhat soft and unevenly distributed, and usually has a creamy color.

NO. 1 GRADE NEW ORLEANS-STYLE SHOULDER, FRESH

A No. 1 grade New Orleans-style shoulder has excellent conformation, finish, and quality. It is relatively thick and plump. The shank is small and short. The skin is thin, smooth, and free from blemishes. The flesh is fine in texture, well marbled, firm, and has a grayish-pink color, tinged with red. The fat is white, firm, and evenly distributed.

NO. 2 GRADE NEW ORLEANS-STYLE SHOULDER, FRESH

A No. 2 grade New Orleans-style shoulder has good conformation, finish, and quality. It is moderately thick, and fairly well proportioned. The shank is slightly long and somewhat thin. The skin is slightly coarse or rough and shows some wrinkles. The flesh is moderately fine in texture, slightly marbled, firm, and has a grayish-pink color, tinged with red. The fat is white, moderately firm, and somewhat unevenly distributed.

NO. 3 GRADE NEW ORLEANS-STYLE SHOULDER, FRESH

A No. 3 grade New Orleans-style shoulder has poor conformation, finish, and quality. It is long, flat, and thin. The shank is disproportionately long. The skin is rough, soft or flabby, coarse, and wrinkled. The flesh is coarse in texture and dark; its color ranges from dark pink to dull red. The fat is somewhat soft and has a creamy color.

NO. 1 GRADE PICNIC SHOULDER, FRESH

A No. 1 grade picnic shoulder has excellent conformation, finish, and quality. It is short, thick, and well rounded on the butt. The shank is short and thick and well proportioned. The skin is thin, very smooth, and free from wrinkles and blemishes. The flesh is firm, fine in texture, well marbled, and is grayish pink, tinged with red. The fat is white, firm, and evenly distributed (pl. 16, A).

NO. 2 GRADE PICNIC SHOULDER, FRESH

A No. 2 grade picnic shoulder has good conformation, finish, and quality. It is reasonably short and thick and moderately well rounded on the butt. The shank is moderately short and thick. The skin is slightly coarse or rough and shows some small wrinkles and slight blemishes. The flesh is slightly coarse in texture, slightly marbled, and is grayish pink in color, tinged with red. The fat is moderately firm and white, and somewhat unevenly distributed (pl. 16, B).

NO. 3 GRADE PICNIC SHOULDER, FRESH

A No. 3 grade picnic shoulder has poor conformation, finish, and quality. It is relatively long, somewhat flat, and lacks plumpness. The shank is long and relatively thin. The skin is rough, thick, and coarse. The flesh is very coarse grained and dark; its color ranges from dark pink to dull red. The fat is somewhat soft and has a creamy color. Picnic shoulders of this grade are chiefly from old sows (pl. 16, C).

NO. 1 GRADE BOSTON-STYLE BUTT, FRESH

A No. 1 grade Boston-style butt has excellent finish and quality. It is thick and uniformly plump. The flesh is firm, fine in texture, well marbled, and is grayish pink, tinged with red. The fat is white and firm.

NO. 2 GRADE BOSTON-STYLE BUTT, FRESH

A No. 2 grade Boston-style butt has good finish and quality. It is moderately thick and fairly uniform. The flesh is moderately firm, slightly coarse in texture, slightly marbled, and is grayish pink, tinged with red. The fat is white and moderately firm.

NO. 3 GRADE BOSTON-STYLE BUTT, FRESH

A No. 3 grade Boston-style butt has poor finish and quality. The flesh is coarse in texture; its color ranges from dark pink to dull red. The fat is generally scarce, somewhat soft, and has a creamy tinge.

NO. 1 GRADE BONELESS BUTT, FRESH

Inasmuch as a boneless butt is the same as a Boston-style butt, except that the bone has been removed and the meat trimmed fairly smooth, it necessarily follows that the grade or quality is the same. A No. 1 grade boneless butt has excellent finish and quality. It is relatively thick and uniformly plump. The flesh is fine in texture, well marbled, and is grayish pink, tinged with red. The fat is white and firm.

NO. 2 GRADE BONELESS BUTT, FRESH

A No. 2 grade boneless butt has good finish and quality. It is relatively thick and uniformly fleshed. The flesh is firm, moderately fine in texture, slightly marbled, and is grayish pink, tinged with red. The fat is white and firm.

NO. 3 GRADE BONELESS BUTT, FRESH

A No. 3 grade boneless butt has poor finish and quality. It is fairly thick. The flesh is soft, somewhat dry, and coarse in texture; its color ranges from dark pink to dull red. The fat is somewhat soft and creamy.

NO. 1 GRADE PICNIC BUTT, FRESH

A No. 1 grade picnic butt has excellent finish and quality. The flesh is firm and has a fine texture; its color is light grayish pink, tinged with red. The fat is white and firm.

NO. 2 GRADE PICNIC BUTT, FRESH

A No. 2 grade picnic butt has fair finish and quality. The flesh is moderately fine in texture, slightly marbled, and is grayish pink, tinged with red. The fat is white and moderately firm.

NO. 3 GRADE PICNIC BUTT, FRESH

A No. 3 grade picnic butt has poor finish and quality. The flesh is soft and coarse grained; its color ranges from dark pink to dull red. The fat is somewhat soft and has a creamy color.

NO. 1 GRADE REGULAR PLATE, FRESH

A No. 1 grade regular plate has excellent finish and quality, and is uniform in thickness. The skin is smooth and free from wrinkles and blemishes. The flesh is firm, fine in texture, well marbled, and is grayish pink, tinged with red. The fat is white and firm.

NO. 2 GRADE REGULAR PLATE, FRESH

A No. 2 grade regular plate has fair finish and quality, and is fairly uniform in thickness. The skin is fairly smooth. The flesh is moderately fine in texture, slightly marbled, and is grayish pink, tinged with red. The fat is white and moderately firm.

NO. 3 GRADE REGULAR PLATE, FRESH

A No. 3 grade regular plate has poor finish and quality. The skin is soft, coarse, and rough. The flesh is soft and coarse grained; its color ranges from dark pink to dull red. The fat is soft and has a creamy color.

NO. 1 GRADE CLEAR PLATE, FRESH

A No. 1 grade clear plate has uniform thickness. The skin is smooth and free from wrinkles and blemishes. The fat is white and firm.

NO. 2 GRADE CLEAR PLATE, FRESH

A No. 2 grade clear plate is fairly uniform in thickness. The skin is fairly smooth. The fat is white and moderately firm.

NO. 3 GRADE CLEAR PLATE, FRESH

A No. 3 grade clear plate is thin, soft, and flabby. The skin is soft, coarse, and rough. The fat is soft and flabby.

NO. 1 GRADE PORK HOCKS, FRESH

A No. 1 grade pork hock is plump, thick, and well proportioned. The skin is thin and smooth. The flesh is firm and its color is grayish pink, tinged with red. The fat is well distributed.

NO. 2 GRADE PORK HOCKS, FRESH

A No. 2 grade pork hock is somewhat lacking in thickness and fullness as compared to a No. 1 grade pork hock. It is moderately thick and short. The skin is slightly rough and shows some coarseness. The flesh is firm and its color is grayish pink, tinged with red.

EXPORT

Because of differences in trading customs and consumer demands in different countries, there have been established for some products certain fixed standards peculiar to specific countries and not applicable to other countries. This is especially true of the pork trade in the United States and abroad, particularly in Great Britain. A large percentage of the pork-consuming trade in Great Britain demands a greater proportion of lean to fat than is generally acceptable in the United States. Under these conditions, specifications for

bacon, especially Wiltshires, Cumberlands, and bellies, as understood in Great Britain, are somewhat different from those recognized for use in this country. The following grade descriptions for export cuts are based largely on the requirements of the countries to which the various cuts are generally exported and are in line with general trade practices over a long period of time.

The principal export pork cuts are Wiltshire sides, Cumberland sides, and regular long clears. Other export cuts, infrequently made and of minor importance, are long ribs, Dublin middles, export short clears, export short fatbacks, export pork loins, and English bellies.

The tendency in export demand during recent years, and more particularly since the World War, has been toward a more general acceptance of some regular domestic cuts. In this respect Wiltshire sides and Cumberland sides are exceptions. Insofar as other cuts, particularly hams, shoulders, and fatbacks are concerned, there has been an increasing tendency on the part of foreign interests to accept regular American pork cuts.

NO. 1 GRADE EXPORT WILTSHIRE SIDE, FRESH

No. 1 grade export Wiltshire sides are cut from smooth barrow and gilt carcasses. The outlines are even and the various parts are symmetrical to a marked degree. The skin is very smooth, thin, and free from all wrinkles and blemishes. The lean flesh is firm, very fine in texture, well marbled, of excellent proportions, and is grayish pink, tinged with red. The fat is very firm, white, and of excellent quality. Distribution of back fat is markedly even and the fat is not more than 1¼ inches and not less than three fourths inch thick at any point.

NO. 2 GRADE EXPORT WILTSHIRE SIDE, FRESH

No. 2 grade export Wiltshire sides are cut from smooth barrow and gilt carcasses. The outlines are fairly even and regular and the various parts are well proportioned. The skin is very smooth, thin, and free from wrinkles and blemishes. The lean meat is firm, fine in texture, well marbled, and is grayish pink, tinged with red. The fat is white, very firm, and of excellent quality. Practically the only difference between a No. 1 and a No. 2 grade export Wiltshire side is in the thickness of the back fat. The maximum thickness of back fat on a No. 2 grade export Wiltshire is 1½ inches and the minimum at any point is 1 inch.

NO. 3 GRADE EXPORT WILTSHIRE SIDE, FRESH

No. 3 grade export Wiltshire sides are cut from smooth barrow and gilt carcasses. The outlines are fairly even and regular and all parts are well proportioned. The skin is smooth, thin, and free from wrinkles and blemishes. The lean flesh is firm, fine in texture, well marbled, and is grayish pink in color. The fat is very firm, white, and of excellent quality. The greatest and practically the only difference between a No. 3 grade export Wiltshire and a No. 2 grade export Wiltshire is in the thickness of the back fat. A No. 3 grade export Wiltshire may have a maximum depth of back fat of 2¼ inches and a minimum depth of 1½ inches.

NO. 1 GRADE EXPORT CUMBERLAND SIDE, FRESH

No. 1 grade export Cumberland sides are cut from smooth barrow and gilt carcasses. The skin is thin, smooth, and free from wrinkles and blemishes. The lean meat is firm, fine in texture, well marbled, and is grayish pink, tinged with red. The fat is white, very firm, and of excellent quality; the back fat does not exceed a maximum thickness of 1½ inches and a minimum thickness of 1 inch at any point behind the shoulder.

NO. 2 GRADE EXPORT CUMBERLAND SIDE, FRESH

No. 2 grade export Cumberland sides are cut from smooth barrow and gilt carcasses. The skin is smooth and free from wrinkles and blemishes. The lean meat is firm, fine in texture, well marbled, and is grayish pink, tinged with red. The fat is white, very firm, and of good quality; the back fat is fairly uniform in thickness and does not exceed a maximum depth of 2¼ inches and a minimum depth of 1½ inches at any point behind the shoulder.

NO. 3 GRADE EXPORT CUMBERLAND SIDE, FRESH

No. 3 grade export Cumberland sides are cut from fairly smooth barrow, gilt, and young sow carcasses. The skin is fairly smooth, but generally has some small wrinkles and slight blemishes. The lean meat is firm, moderately fine in texture, well marbled, and is grayish pink, tinged with red. The fat is white and firm; the back fat is fairly evenly distributed, and may have a maximum depth of 2¾ inches and a minimum depth of 1½ inches at any point behind the shoulder.

NO. 1 GRADE EXPORT REGULAR LONG CLEAR SIDE, FRESH

No. 1 grade export regular long clear sides are cut from smooth, medium-weight hog carcasses. The skin is smooth and free from bruises, skin cuts, and blemishes. The lean meat is firm, fine in texture, well marbled, and is grayish pink, tinged with red. The fat is white, firm, of excellent quality, and is fairly evenly distributed.

NO. 2 GRADE EXPORT REGULAR LONG CLEAR SIDE, FRESH

No. 2 grade export regular long clear sides are cut from medium-weight hog carcasses. The skin is fairly smooth, except for slight skin bruises, cuts, and small blemishes. The lean meat is firm, moderately fine in texture, slightly marbled, and is grayish pink, tinged with red. The fat is white, firm. of good quality, and somewhat unevenly distributed.

NO. 1 GRADE EXPORT LONG RIB SIDE, FRESH

No. 1 grade export long rib sides are cut from smooth, medium-weight hog carcasses. The skin is smooth and free from bruises, wrinkles, and blemishes. The lean meat is firm, fine in texture, well marbled, and is grayish pink, tinged with red. The fat is white, firm, and of excellent quality.

NO. 2 GRADE EXPORT LONG RIB SIDE, FRESH

No. 2 grade export long rib sides are cut from mediumweight hog carcasses. The skin is fairly smooth, except for slight skin bruises, small cuts, and blemishes. The lean meat is firm, moderately fine in texture, slightly marbled, and is grayish pink, tinged with red. The fat is white and firm, of good quality, and somewhat unevenly distributed.

NO. 1 GRADE EXPORT DUBLIN MIDDLE, FRESH

No. 1 grade export Dublin Middles are cut from lightweight, smooth hog carcasses. The skin is smooth and free from wrinkles, cuts, and blemishes. The lean meat is firm, fine in texture, well marbled, and is grayish pink, tinged with red. The fat is white, firm, and evenly distributed.

NO. 2 GRADE EXPORT DUBLIN MIDDLE, FRESH

No. 2 grade export Dublin Middles are cut from lightweight hog carcasses. The skin is fairly smooth, except for slight skin bruises, small cuts, and blemishes. The lean meat is firm, moderately fine in texture, slightly marbled, and is grayish pink, tinged with red. The fat is white, firm, of good quality, and somewhat unevenly distributed.

NO. 1 GRADE EXPORT SHORT CLEAR SIDE, FRESH

No. 1 grade export short clear sides are cut from heavy, smooth hog carcasses. The skin is smooth and free from wrinkles and blemishes. The lean meat is firm, fine in texture, well marbled, and is grayish pink, tinged with red. The fat is white, firm, and rather uniform in thickness.

NO. 2 GRADE EXPORT SHORT CLEAR SIDE, FRESH

No. 2 grade export short clear sides are cut from heavy hog carcasses. The skin is fairly smooth, except for small wrinkles and slight skin bruises. The lean meat is firm, moderately fine in texture, slightly marbled, and is grayish pink, tinged with red. The fat is white, firm, and of good quality, but shows some unevenness in its distribution.

NO. 1 GRADE EXPORT SHORT FATBACK, FRESH

A No. 1 grade export short fatback is relatively short and uniformly thick. The skin is smooth and free from wrinkles and blemishes. This cut contains no lean meat. The fat is white, very firm, and of excellent quality.

NO. 2 GRADE EXPORT SHORT FATBACK, FRESH

A No. 2 grade export short fatback is slightly lacking in uniformity as compared to a No. 1 grade. Generally it is slightly thinner. The skin is fairly smooth and free from wrinkles. The fat is white, firm, and of good quality.

NO. 1 GRADE EXPORT PORK LOIN, FRESH

A No. 1 grade export pork loin is relatively short, uniformly thick, and evenly covered with firm, white fat. The lean meat is

firm, very fine in texture, well marbled, and is grayish pink, tinged with red.

NO. 2 GRADE EXPORT PORK LOIN, FRESH

A No. 2 grade export pork loin is moderately thick but slightly lacking in uniformity. The lean meat is firm, moderately fine in texture, slightly marbled, and is grayish pink, tinged with red. It is well and evenly covered with firm, white fat.

NO. 1 GRADE EXPORT ENGLISH BELLY, FRESH

A No. 1 grade export English belly is uniformly thick, well proportioned, and free from seeds. The skin is very smooth and free from wrinkles or blemishes. The lean is generously mixed with the fat. The lean is firm, fine in texture, well marbled, and is grayish pink, tinged with red. The proportion of lean to fat is excellent; the fat is white, firm, and of excellent quality.

NO. 2 GRADE EXPORT ENGLISH BELLY, FRESH

A No. 2 grade export English belly is moderately thick and fairly uniform. The skin is smooth and free from wrinkles, but may show some slight skin bruises. The lean meat is firm in texture, slightly marbled, and is grayish pink, tinged with red. The proportion of lean to fat is good; the fat is white, firm, and of good quality.

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